

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE



2024 Restaurant Weeks

JANUARY 18TH — FEBRUARY 29TH

THREE-COURSE DINNER | \$59 plus gratuities

APPETIZERS

BERMUDIAN CARROT SOUP (VG)

Ginger, Coconut Milk, Cilantro, Chili Oil

OR

BERMUDA ONION TART (V)

*Cardinal Farm Greens & Cherry Tomatoes, Goat Cheese,
Thyme Balsamic Dressing*

MAIN COURSES

ROASTED ATLANTIC COD

Potato, Celeriac, Mussels, Fennel, Spinach, Chive Cream Sauce

OR

GRILLED SALSA VERDE CHICKEN

Roasted Sweet Potato, Corn Ribs, Smoked Paprika, Lime

OR

BERMUDA HONEY ROASTED PUMPKIN TORTELLINI (V) (N)

Kale, Fennel, Red Onion, Raisins, Pine Nuts, Sage

DESSERT

WARM BROWNIES AND ICE CREAM (GF)

Whip Cream, Fudge Sauce, Chocolate Croutons

OR

FRESH FRUIT BOWL

Princess Honey Yoghurt

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Contains Nuts

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.

17% gratuities will be added to the menu price listed.