



**Complimentary Glass
of Prosecco Brut**

Prix Fixe Lunch Menu

BDS \$135.00 – Two Courses

BDS \$165.00 – Three Courses

Starter

SALT & PEPPER SQUID

Sweet Chili Sauce, Coriander

CARIBBEAN SPICED CHICKEN WINGS *GF*

BBQ Sauce, Red Cabbage Slaw

CLASSIC CAESAR SALAD *D*

Lettuce, Caesar Dressing, Croutons
Grilled Chicken **\$15** | Shrimp **\$25** | Anchovies **\$12**

AMAZING SPANISH GAZPACHO *GF/VG*

Chilled Tomato Gazpacho, Cucumber, Basil

MOZZARELLA & TOMATO

Heritage Tomatoes, Tomato Pesto, Mozzarella, Balsamic, Focaccia Crotones

GREEK SALAD *GF*

Lettuce, Feta Cheese, Bell Pepper, Black Olives,
Red Onion, Cucumber, Tomato, Honey Mustard Dressing

Main Course

MOULES MARINIÈRE *S*

Mussels in a fennel cream, Skinny Fries, Sourdough Bread

BEEF BURGER *D*

Homemade Beef Burger, Onion Relish, Mozzarella Cheese, Skinny Fries
Add Bacon **\$5** | Heritage Fried Egg **\$7**

DOUBLE TOMATO PIZZA

Heirloom Tomatoes, Mozzarella, Tomato Sauce
Add Salami or Chicken **\$15**
Add Shrimp **\$25**

SPICED SLOW COOKED BBQ BABY BACK PORK RIBS *GF*

Apple Coleslaw, Skinny Fries

7oz SIRLOIN STEAK

Surrey Farm Sirloin, Onion Rings, Skinny Fries, Peppercorn or Blue Cheese Sauce

BLACKENED CATCH OF THE DAY *GF/D*

Ground Provision au Gratin, Wilted Greens

GNOCCHI SORRENTINA *V/D*

Oven Baked Gnocchi with Tomato Sauce, Buffalo Mozzarella, Parmesan Cheese, Basil

Dessert

TIRAMISU *D*

Biscotti Savoiardi, Espresso, Mascarpone Mousse, 58% Dark Chocolate

MANGO CHEESECAKE *GF/D*

Chunky Mango Coulis

LITTLE STICKY TOFFEE PUDDING *N/D*

Salted Caramel Sauce, Roasted Pecan Nuts, Madagascar Vanilla Ice Cream

MR. WHIPPY'S SOFT SERVE ICE CREAM *D*

Waffle Cone

FRUIT PLATTER

GF - Gluten Free **S** - Contains Shellfish **VG** - Vegan **N** - Contains Nuts **D** - Contains Dairy

Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & subject to 12.5% Service Charge.