

MULTI-COURSE
SPECIALS AT
INCREDIBLE
PRICES

Winterlicious
DINE AROUND
MENU 2021



DINNER MENU

STARTER

Panko Fried Shrimp

Sriracha aioli, Bermuda onion relish

-OR-

Lamb Loin Chops

Zaatar tzatziki, balsamic drizzle

-OR-

Chicken and J&J Farms Vegetable Spring Roll

Five spice hoisin dipping sauce

-OR-

Bermuda Pumpkin Curry Soup

Crispy shallots

ENTREE

Passion Fields Honey Sous Vide Pork Chop

Butternut squash mash, roasted baby zucchini, truffle demi

-OR-

Grilled New York Strip

Potato and Emmental gratin, grilled asparagus, pink peppercorn demi

-OR-

Roasted Chicken Breast

Pancetta stuffed, fregola, boursin cheese, roasted red pepper, chicken jus

-OR-

Seared Bermuda* Mahi -Mahi

Baby potato, charred lemon, olives, arugula pesto, whipped feta, fennel confit (*when available)

-OR-

Impossible Croquettes (V)

Persian spiced, roasted garlic hummus, haloumi, artichokes, roasted peppers, tahini dressing

DESSERT

Miso Butterscotch Panna Cotta

Ginger lemon streusel, caramel, banana

-OR-

Poached Pear Tatin

Thyme infused anglaise, smoked pear coulis, Bailey's Bermuda vanilla bean ice cream



LUNCH MENU

TWO COURSES

Slow Cooked Curry Your Way

Authentic North Indian curry served with basmati rice and mango chutney. Choice of Korma, Masala or Makhani with chicken, wahoo or vegetable. Mild, medium or spicy!

-OR-

Bermuda Casurina and Cedar Smoked Beef Brisket Sandwich

Slices of our authentic pit smoked brisket served on a toasted bun with arugula, house barbeque sauce and crispy onions, choice of fries or salad

-OR-

Blackened Tuna* Salad

Bermuda farm fresh local kale, roasted local pumpkin, local beets, crumbled feta cheese, Passion Field's honey citrus dressing

*Substitute Impossible patty

DESSERT

Pineapple Upside Down Cake

Traditionally made, caramel sauce, whipped cream

-OR-

Rhubarb & Raspberry Crumble

Passion Field's local honey drizzle with English custard



LUNCH MENU

TWO COURSES

Bermuda Fish Chowder

Rum and sherry peppers

-OR-

Caesar Salad

Parmesan, Passion Field's local honey drizzled toasted croutons, fresh lemon

ENTREE

Curried Chicken Pie

Seasoned fries, sauteed Bermuda farm fresh daily vegetables

-OR-

Impossible Pasta (V)

Impossible meatballs, marinara sauce, shredded parmesan cheese

-OR-

Roast Beef Sandwich

Toasted baguette, horseradish aioli, fries and dipping jus

-OR-

Fish and Chips

Dockyard Brewing Co. beer battered cod, tartar sauce, house fries and local cabbage coleslaw



DINNER MENU

STARTER

Local Wahoo Bruschetta

Locally caught marinated chopped wahoo, J&J Farms arugula, balsamic glaze

-OR-

Winter Bermuda Roll (V)

Gluten free wrap, local sweet potato, kale, quinoa, Tucker's Farm goat cheese, peanut sauce

-OR-

Buffalo Chicken & Cheddar Empanada

House guacamole, local carrot & celery slaw

ENTREE

Fire Grilled Skirt Steak

Brushed with red chimichurri and served with parmesan mash potatoes, chili lime charred broccoli, local lobster flavoured Café de Paris butter

-OR-

Local Fisherman's Catch

Pan fried daily fresh fish served with peas n' rice, garlicky J&J Farms kale, banana almond chutney

-OR-

Astwood Cove Impossible Shepherd's Pie (V)

Hearty ragu of Impossible meat, local vegetables and tomato, topped with parmesan whipped potatoes, baked until golden brown

-OR-

Grilled Jerk Chicken

House marinade, served with a cambozola mac & cheese, vegetable coleslaw, Bermuda onion jam

DESSERT

Flourless Chocolate Cake

Served with Baileys Bay raspberry sorbet

-OR-

Ginger Flan

Traditional egg custard, Gosling's Black Seal rum caramel

DINNER MENU

STARTER

Bermuda Casurina and Cedar Wood Smoked Beef Brisket Skins

Victualling Yard pit smoked brisket, blend of cheeses, baked on russet potato skins, Buffalo ranch sauce

-OR-

Boursin Stuffed Mushrooms

Garlic and butter sautéed mushroom caps, boursin cheese, fresh parsley

-OR-

Fried Pickles & Plantains

Passion Field's local honey sweet and sour dipping sauce

ENTREE

Steak and Kidney Pie

Braised beef and kidney, rich demi-glaze, Wadson's Farm local fingerling potatoes, sautéed peas

-OR-

Toad In The Hole

Richie Bascombe's famously delicious local Westover Farm sausage oven baked in Yorkshire pudding, sautéed local vegetables, local pumpkin mash, caramelized onion gravy

-OR-

Blackened Bermuda* Yellowfin Tuna

Sautéed vegetable noodles, cumin scented rice, sundried tomato-pineapple salsa (*local as available)

-OR-

Impossible Cornish Pastie (V)

Stuffed with local vegetables, marinara sauce and artisanal greens

DESSERT

Pineapple Upside Down Cake

Traditionally made, caramel sauce, whipped cream

-OR-

Rhubarb & Raspberry Crumble

Passion Field's local honey drizzle with English custard

LUNCH MENU

Pulled Chicken Bowl

Quinoa, avocado, corn tortillas, parmesan, arugula, cabbage, chipotle balsamic

-OR-

Grilled Salmon Salad

Mixed greens, blueberries, almonds, orzo pasta, blue cheese, lemon basil dressing

-OR-

Roast Turkey Sandwich

Rosemary marinade, cranberry chutney, avocado, crispy onions

-OR-

Pan Seared Wahoo

Citrus chili marinade, carrot slaw, lemon aioli

-WITH-

A bag of crisps and a 12oz fresh brewed Illy Intenso coffee or hot Harney & Sons tea

