



Prix Fixe Lunch Menu

BDS \$130.00 – Two Courses

BDS \$155.00 – 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 **\$20** | Anchovies **\$12**

AMAZING SPANISH GAZPACHO ^{GF/VG}

Chilled Tomato Gazpacho, Cucumber, Basil

MOZZARELLA & TOMATO

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

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

Add Shrimp \$15

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 SELECTION

Selection of Fruits

**Complimentary Glass of
Prosecco Brut
or
House White Wine**

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.