



DINNER MENU

SOUPS, SALADS & STARTERS

Bermuda Fish Chowder \$10

Goslings' Black Seal Rum & Outerbridge's Sherry Pepper

Soup Du Jour \$12

Inspired by Bermuda Tradition, Ingredients sourced from Seymour's Farm

Smoked Octopus \$19

Black Ink Hummus, Baby Kale, Saffron Yoghurt, Pomegranate Vinaigrette

Salmon Gravlax \$19

Ora King Salmon, Dill Crème Fraiche, Mustard Vinaigrette, Buckwheat Blini

Potted Lobster \$24

Poached Maine Lobster, Honey Brandy, Clarified Butter, Toasted Brioche

Seafood Ceviche \$19

Local Wahoo, Jumbo Prawns, Queen Conch, Watermelon Watercress

Wagyu Steak Tartare \$16

Quail Egg, Cornichons, Smoky Blue Cheese Aioli, Arugula, Pomme Frites

Pork Tannato \$16

Kurobuta Tenderloin, Caper Berries, Lemon Scented Oil, Red Oak Leaf

Heirloom Tomato \$14

Artisinal Greens, Shaved Fennel, Mesquite Balsamic, Olive Oil

Summer Beetroot \$19

Goat Cheese Crème Fraiche, Toasted Walnuts, Pickled Onion, Ninja Radish

MAIN COURSE

Rockfish \$38

Meyer Lemon Risotto, Cherry Tomato Confit, Haricots Verts, Grenobloise

Georges Banks Scallops \$38

Golden Raisins, Cauliflower Puree, Watercress, Applewood Bacon

Chilean Seabass \$39

Sweet Potato Puree, Jumbo Caper Berries, Grilled Broccolini, Butter Noisette

Rouge Chicken \$29

Whipped Potato, Porcini Mushroom, Pealed Onion, Bourbon Sauce

Grasmere Quail \$31

Wild Rice, Grilled Fennel, Raspberry & Onion Marmalade, Rainbow Radish

Filet Mignon \$42

Gratin Potato, Poached Asparagus, Madeira Sauce

Veal Chop \$46

Milk Fed Veal, Broad Beans, Fire Roasted Tomato Chutney, Citrus Gremolata

Rack of Lamb \$40

Potato Fondant, Brussel Sprout Petals, Braised Carrots, Rosemary Jus

Vegetable Tartlet \$24

Aubergine, Zucchini, Tomato, Arugula, Aged Balsamic, Goat Cheese

Jerusalem Artichoke \$26

Handmade Agnolotti, Ricotta cheese, Shaved Pecorino, Black Truffle, Olive Oil

All prices plus 17% Gratuity

