

Starters

Bibb Lettuce Salad (V) orange, shaved fennel, peppers, feta, candied almonds, honey mustard dressing	\$18
CBC Duck Pate foie gras, spiced apple compote, pickled apple, grilled sourdough	\$22
Deconstructed Burrata & Tomato Bruschetta (V) CBC garden basil, campari tomatoes, olive tapenade, Sicilian cold pressed olive oil	\$24
Bermuda Tuna Carpaccio Greek yogurt, soy, lime, ginger, micro croutons	\$21
Twice Baked Goat's Cheese Souffle (V) spring asparagus, walnuts and apples	\$22
Soupe à l'Oignon classic French onion soup, Swiss cheese gratin	\$12
Bermuda Fish Chowder Outerbridge's sherry pepper vinegar & black seal rum	\$12

Mains

Tiger Shrimps and Salmon "Lasagne" English peas, asparagus, fromage au lait de chèvre, truffles, cherry tomato	\$49
Lemon Sole Meuniere (GF) lemon caper butter sauce, parsley potatoes, micro croutons	\$48
Bermuda Catch of the Day (GF, DF) pickled radish, crushed olive oil potatoes, tomato and avocado vinaigrette	\$42
Trilogy of Pork bacon wrapped tenderloin, crispy pork belly, scotch egg, apple-vanilla puree, cider sauce	\$36
Sous Vide Beef Tenderloin (GF) potato fondant, caramelized onion and ale puree, truffle sauce	\$48
Pan Roasted Lamb Cutlets smoked eggplant caponata, pea puree, crispy feta, rosemary jus	\$48
Spiced Cauliflower and Potato Curry (V, GF) yellow lentils, cilantro, cumin yogurt, tomato onion salad	\$28