

Dinner Menu



2-Course Tasting Menu \$44

3-Course Tasting Menu \$55

Starters

Farmer Tom's Greens (V - GF)

parmesan, pickled shallots, avocado, cherry tomatoes, house dressing

Murray Farm Burrata (V)

tomato tartar, mint-pesto, cold pressed olive oil, olive-sourdough wafers

Bermuda Tuna Tartar* (GF)

orange, avocado, crispy shallots, sesame-soy dressing

*subject to \$5 supplement

Classic Caesar Salad

parmesan, anchovy, egg, bacon, Caesar dressing

CBC Chicken Liver Pate

Bermuda loquat chutney, grilled sourdough

Soup of the Day

chef's hand-crafted daily soup

Bermuda Fish Chowder

Outerbridge's sherry pepper vinegar & black seal rum

Mains

Chef Michael's Fish & Chips

George's bank haddock, mushy peas, charred lemon, tartar sauce

Bistro Steak (GF)

8-oz striploin steak, grilled tomato, caramelized onions, garden mushrooms, truffle fries, peppercorn sauce

Tandoori Chicken Skewers

cucumber, iceberg, red onion and tomato salad, flat bread, mango chutney, raita sauce

Whole Roasted Zucchini (V)

feta cheese, lemon and mint, Greek yoghurt, vegetable Provençale

Catch of the Day

please ask your server for details

Pasta of the Day

please ask your server for details

Sweet Ending

Peach Melba

vanilla ice cream, poached peach, whipped cream, raspberry sauce, toasted almonds

Crème Brûlée

caramelized vanilla sugar, fresh berries, homemade biscotti

Warm Nutella Cherry Brownie

vanilla ice cream, chocolate sauce

Please ensure your server is aware of any allergies you may have.

V= VEGETARIAN

GF= GLUTEN FREE

DF= DAIRY FREE