

EASTER SUNDAY LUNCH

3 Course Lunch | BBD \$195

Starters

Curried Pumpkin and Coconut Soup (V.)

Spiced Carrots and Lime Sour Cream

Tides Greek Salad (V.)

Tomatoes, Cucumber, Red Onion, Mixed Leaves, Olives & Feta Cheese,
Dressed in Wholegrain Mustard Vinaigrette

Crispy Cajun Fried Calamari

Sliced Chilli Pepper and Lemon Aioli

BBQ Ribs & Honey Glazed Chicken Wings

Cabbage and Apple Slaw, Rum and Apple Puree

Seasoned and Fried Flying Fish

Creamed Polenta, Red Pepper Dressing, Bajan Style Pickled Cucumber

Slow Cooked Pork and Sweet Potato Croquettes

Pickled Cucumber & Chilli Miso Dip

Mains

Roasted Rib of Beef

Yorkshire Pudding, Beef Fat Potatoes, Roast Carrots, Buttered Vegetables,
Pan Gravy & Broccoli Hollandaise

Tides Fish and Seafood Stew

Bouillabaisse Sauce, Sautéed Greens, Crushed Potatoes & Garlic and Lemon Aioli

Blackened Catch of the Day

Sweetcorn Chowder, Roasted Caribbean Vegetables, Grilled Potatoes,
Bitter Leaf, Fennel & Grapefruit Salad

Pot Roast Garlic Chicken Breast

Macaroni Pie, Buttered Vegetables, Plantain, Coleslaw and Creole Gravy

Slow-Cooked Lamb Shank

Garlic Creamed Potato, Pancetta, Pearl Onions, Garden Peas, Crispy Kale,
Wholegrain Mustard Lamb Sauce

Balti Spiced Cauliflower Steak (V.)

Curried Green Lentils, Sautéed Kale, Sweet Potato, Toasted Almonds,
Mango and Golden Raisin Chutney

Desserts

Trio of Coconut, Mango and Passionfruit Panna Cotta (V.)

Mango-Passion Compote, Coconut Sorbet, Caramel Biscuit

Cookies & Cream Cheesecake

Maple & Clotted Cream Ice Cream, Rum Anglaise, Salted Caramel

Bailey Tiramisu

Lady Fingers, Coffee Liqueur, Baileys, Chocolate Glaze, Vanilla Chantilly

The Tides Easter Sticky Toffee Pudding

Rum Caramel, Brandy Snap Tuile, Rum & Raisin Ice Cream

Dark Chocolate Delice

Orange Marmalade, Malted Ice Cream, Toasted Almonds

Please inform us of any allergies or dietary requirements. (V) - represents Vegan & Vegetarian Dishes
Price inclusive of 2.5% Levy Tax, 10% VAT and subject to 12.5% Service Charge.