

# MORNING CLASSICS SERVED FROM 9:00 A.M. TO 11:30 A.M.

#### **Freshly Baked Pastries**

Ask Your Server for Today's Selection \$8–\$11

#### Avocado on Sourdough

Smashed Avocado on Chargrilled Sourdough Toast, Two Poached Heritage Happy Eggs, Roasted Tomatoes, Toasted Seeds \$45

+ Streaky Bacon \$10 | + Smoked Salmon \$15

#### **American Style Pancakes (3)**

Served With Maple Syrup And Fresh Berries \$35 + 3 Rashers Streaky Bacon \$10

#### **Homemade French Toast**

Spiced Apple Compote, Whipped Vanilla Cream, Maple Syrup \$35

#### Homemade Granola Parfait

Organic Greek Yogurt, Fruit Compote, Crunchy Granola \$22

# **HERITAGE HAPPY EGGS**

#### **Full English Breakfast**

Two Heritage Happy Eggs Any Style, Streaky Bacon, Pork Sausage, Roasted Tomato, Sautéed Mushrooms, Breakfast Potatoes, Baked Beans + Your Choice of Toast (White, Brown Or Sourdough) \$60

#### **Full Bajan Breakfast**

Two Heritage Happy Eggs Any Style, Fried Flying Fish, Plantain, Salt Fish Buljol,
Breakfast Potatoes, Baked Beans, Bajan Bakes
\$62

#### **Eggs Benedict**

Toasted English Muffin, Two Poached Heritage Happy Eggs, Hollandaise Sauce Choice of Smoked Salmon, Sliced Ham Or Local Buttered Spinach \$52

#### Heritage Happy Egg Omelet

Three Heritage Happy Eggs, Choice of Three Fillings (Ham, Sweet Peppers, Tomato, Onion, Cheese)
Served with Breakfast Potatoes and A Salad Garnish
\$54



# **BEVERAGES**

#### HARNEY & SONS - \$10

English Breakfast
Organic
Green Peppermint
Rooibos Chai
Darjeeling

White Vanilla
Grapefruit
Earl Grey
Hot Cinnamon

### LAVAZZA COFFEE

Americano - \$12
Cappuccino - \$12
Espresso - \$10
Double Espresso - \$19
Latte - \$12
Flat White - \$12
French Press - \$12
Macchiato - \$12
Affogato - \$28
(Espresso & Icecream)

Bajan Coffee / Italian Coffee - \$35 Jamaican Coffee - \$33 Iced Coffee - \$12 Irish Coffee - \$35 Iced Latte - \$13 Tides Calypso Iced Coffee - \$19

### FRESH WELLNESS SHOTS - \$12

Fresh Start (Cucumber, Watermelon, Beetroot)
Health is Wealth (Carrot, Pineapple, Green Apple)

#### **BLENDS**

Fresh Fruit Smoothie - \$16 Berry Blast - \$20 Fruit Punch - \$15

#### **JUICES**

Orange Juice - \$18 Watermelon Juice - \$18 Coconut Water - \$12

#### **MIXES**

Mimosa / Bucks Fizz - \$28 Bloody Mary / Bloody Caesar - \$28 Fresh Ginger Squash - \$15 Bajan Lemonade / Lime Squash - \$15



# WEEKEND WAVEY BRUNCH 2 COURSES - BBD \$135.00 | 3 COURSES - BBD \$165.00 SERVED FROM 9:00 A.M. TO 3:00 P.M.

#### **STARTERS**

Bajan Rustic Soup Chicken Broth, Chunky Vegetables and Dumplings

Spiced Bajan Pumpkin Fritters

Hot Pepper and Chive Cream Cheese, Beetroot and Carrot Salad
Chili Fried Calamari - Sliced Pepper and Lemon Aioli

Jumbo Coconut Crusted Shrimp (4) Sweet Chili & Mango Dip

Crispy Chili Beef
Rice Noodles, Hoisin and Sweet Chili Sauce & Sesame

Crispy Fried Chicken Wings Glazed in Chili & Honey Sweet Potato Salad, Marinated Cabbage and Rum & Apple Puree

Scottish Smoked Salmon
Horseradish Cream Cheese, Capers, Pickled Onion and Dill,
Served with Sourdough Crisps

Tides Caesar Salad Crunchy Romaine Lettuce, Parmesan, Creamy Caesar Dressing, Focaccia Croutons

#### **MAINS**

Sunday Roast
Roasted Sirloin of Beef, Beef Fat Roasted Potatoes, Seasonal Vegetables,
Broccoli Hollandaise, Yorkshire Puddings and Pan Gravy (Available on Sundays Only)

Tides Christmas Platter
Roast Turkey, Glazed Ham, Stuffing, Jug Jug, Macaroni Pie,
Rice and Peas, Buttered Vegetables, Cranberry Sauce & Creole Gravy

Steak and Eggs (Supplement \$30)
8oz. Sirloin Grilled to Your Liking with Two Fried Heritage Happy Eggs, Breakfast Potatoes,
Roast Tomato, Sautéed Mushrooms and a Choice of Béarnaise or Peppercorn Sauce

Homemade Fluffy Waffles
Choice of Fried Chicken Thighs or BBQ Pulled Pork, Avocado and Sweet Corn Salsa,
Rosemary Aioli, Rum and Maple, Served with Sweet Potato Fries

Catch of The Day
Spiced Sweetcorn Chowder, Grilled New Potatoes, Roasted Caribbean Vegetables,
Pickled Fennel and Grapefruit Salad

Fish and Seafood Alfredo
Local Fish, Shrimp, Mussels and Clams in Creamy Alfredo Sauce
With Garlic Buttered Broccoli and Aged Parmesan

Tides Curry with Chicken or Local Fish or Shrimp Basmati Rice, Steamed Broccoli, Fresh Coconut & Fried Plantain

Beetroot and Roasted Pumpkin Salad

Mixed Leaves, Quinoa, Dried Cranberries, Clementines, Toasted Seeds,
Dressed in Honey & Wholegrain Mustard Vinaigrette,
Served with a choice of Chicken, Catch of The Day or Grilled Halloumi Cheese

Mushroom Risotto
Mixed Mushroom Risotto, Mozzarella Cheese, Tempura Oyster Mushrooms and Fresh Herb Pesto



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# **DESSERTS**

Trio of Mini Desserts
Chocolate & Coconut Éclair, Lemon Tart, Vanilla Cheesecake & Mixed Berry Compote

Sticky Toffee Pudding
Butterscotch Sauce, Brandy Snap Tuille, Candied Pecans,
Served with Vanilla Ice Cream or Roddas Cornish Clotted Cream

Baileys Bread and Butter Pudding
Caramelized Banana, Rum and Vanilla Sauce,
Served with Banana Ice Cream or Roddas Cornish Clotted Cream

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

Warm Banana Bread
Rum Caramel, Whipped Vanilla Mascarpone, Fruit Compote, Candied Pecans

The Tides Ice Cream Sundae

Vanilla Ice Cream, Toasted Waffle Cone, Caramel Sauce,
Chocolate Fudge, Caramel Popcorn

