



SUNDAY LUNCH MENU

BBD\$135.00 per person

STARTERS

SPICED SQUASH & COCONUT SOUP

Cilantro, Lime Creme Fraiche

BEER BATTERED MONKFISH SCAMPI

Heirloom Tomatoes, Baby Gem Lettuce, Cocktail Sauce

CRISPY FRIED CHICKEN WINGS

Glazed in BBQ Sauce, Sweet Potato Salad,
Red Cabbage, Warm BBQ Sauce

ORIENTAL SALAD

Mixed Leaves, Smoked Gouda Cheese, Mandarins,
Peanuts, Mushrooms, Ginger & Sesame Dressing

TIDES CAESAR SALAD

Romaine Hearts, Creamy Caesar Dressing,
Parmesan, Focaccia Croutons

THAI SPICED MAHI MAHI FISH CAKES

Dill Pickled Cucumber, Curried Emulsion, Granny Smith Apple

MAINS

ROAST BEEF

Yorkshire Pudding, Roasted Duck Fat Potatoes, Broccoli Hollandaise,
Carrot Puree, Buttered Greens, Red Wine Gravy

SCOTTISH MUSSELS COOKED IN COCONUT MILK

Garlic, Ginger, Lime Leaf, Chili. Sweet Potato Fries

BLACKENED CATCH OF THE DAY

Sauteed Potatoes, Buttered Spinach & Kale,
Zucchini Ribbons, Squash & Ginger Sauce

SLOW ROAST PULLED SHOULDER OF PORK

Garlic Mash, Beetroots, Buttered Cabbage & Sweetcorn,
Apple Puree, Cider & Mustard Cream Sauce

ROAST CHICKEN BREAST

Parmesan & Black Pepper Gnocchi, Grilled Peppers, Peas, Parmesan
Cream Sauce, Crispy Prosciutto Ham

THAI SPICED MAHI MAHI FISH CAKES

Basmati Rice, Red Curry Sauce, Salt & Pepper Tofu, Hummus,
Pineapple Salsa & Crispy Rice Noodles



DESSERTS

MANDARIN SOUFFLE

Dark Chocolate Sorbet

BREAD & BUTTER PUDDING

Caramelized Banana, Rum & Vanilla Sauce, Banana Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Brandy Snap Tuile, Vanilla Ice Cream,
Candied Pecan Nuts

COCONUT PARFAIT

Toasted Desiccated Coconut, Passion Fruit Sorbet

MR. WHIPPY VANILLA SOFT SERVE ICE CREAM

Caramel Popcorn, Caramel Fudge Pieces & Butterscotch Sauce

SELECTION OF 3 FRENCH CHEESES

Served with Chutney and Walnut & Raisin Bread, Fresh Celery