

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE



BLACK HISTORY MONTH

Culture Inspired Cuisine

FOR THE MONTH OF FEBRUARY

Saturday, 1st February — Saturday, 15th February

ISLAND CHICKEN CURRY POT PIE, CRISPY FRIES 32

A Bermudian classic crafted by Chef Tameya Davis

SPICY CURRY PRAWNS, COCONUT RICE, FRIED PLANTAIN 38

Drawing on the heritage of the Caribbean and created by Chef Anthony Da Ponte Sousa

Sunday, 16th February — Friday, 28th February

CASSAVA CHEESE BALLS, SPICY PEANUT SAUCE (V) 26

Drawing Inspiration from Caribbean and Latin American Cuisine Heritage and crafted by Chef Felipe Montoya

RUM BBQ BAKED CHICKEN, SMOKED MAC & CHEESE, COLLARD GREENS 35

Bermudian Inspired and created by Chef Richard Zuill

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.

17% gratuities will be added to the menu price listed.