

Take a tour of Britain's finest pubs from the calm waters of the Caribbean. Enjoy old favorites like Fish n' Chips created in a contemporary gastropub style surrounded by an authentic atmosphere. Tap your feet to the music as you enjoy a "sweet" and wash it all down with a pint or two of a perfectly poured imported beer, even late into the night.

MENU

Fried Buffalo Chicken Wings

Celery and carrot sticks, blue cheese dressing, fries

Corn Chowder

Grilled country bread

Roasted Vegetable & Shrimp Salad

Field greens, cucumber, asparagus, onion, carrot, corn, tomato, hardboiled egg, citrus vinaigrette

B.L.A.T.

Romaine lettuce, bacon, avocado, tomato, blue cheese crumbles, blue cheese dressing

Roasted Chicken Breast

Creamy mashed potatoes, sautéed root vegetables, mushrooms, rich onion gravy

Cottage Pie

Minced beef, root vegetables, potatoes, green peas, carrot, Cheddar cheese

Premium Plant-Based Hungry Planet® Burger

Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, fries

Fish & Chips *Signature Dish*

Beer-battered fish, steak fries, mushy peas, tartar sauce

Gourmet Burger

Crispy bacon, jack cheese, red onion jam, toasted bun, steak fries

Vegetable Curry

Pilaf rice, poppadum, mango chutney

Bangers & Mash

Plump pork sausages, creamy mashed potatoes, rich onion gravy

Steak Frites

Grilled ribeye steak, shoestring fries, garlic butter, red wine demi-glace

SWEETS

Chocolate Brownie Bread Pudding




Rum cream sauce, candied nuts


Warm Caramel Peach Crumble


Vanilla ice cream


Strawberry-Passion Fruit Trifle Sandwich

Vanilla pound cake, vanilla custard, strawberry-passion fruit compote, whipped cream, pistachio-almond biscotti

-  Vegetarian
-  Signature Dish
-  Vegan

-  **Balanced Lifestyle**
These dishes offer healthier preparations and lower calorie counts

-  **Gluten-Free**
Please consult your server on which dishes can be prepared gluten-free

-  **Lactose-Free**
Please consult your server on which dishes can be prepared lactose-free



*Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: Exuma's Farmer's Association • Green Leaf Farms



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LATE NIGHT MENU

Fried Buffalo Chicken Wings

Celery & carrot sticks, blue cheese dressing, fries

Premium Plant-Based Hungry Planet® Burger

Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, fries

B.L.A.T.

Romaine lettuce, bacon, avocado, tomato, blue cheese crumbles, blue cheese dressing

Fish & Chips

Beer-battered fish, steak fries, mushy peas, tartar sauce

Vegetable Curry

Pilaf rice, poppadum, mango chutney




Gourmet Burger

Crispy bacon, jack cheese, red onion jam, toasted bun and steak fries


SWEETS


Chocoate Brownie Bread Pudding

Rum cream sauce, candied nuts

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