



Take a tour of England's finest pubs

from the calm waters of the Caribbean. Enjoy traditional pub food in an authentic atmosphere. Tap your feet to the music as you enjoy a “sweet” and wash it all down with a pint or two, late into the night.

ENTREES

Fish & Chips – (Signature Dish)

Beer battered fish fillet, steak fries, mushy peas, homemade tartar sauce

Potato-Leek Soup

Buttered & grilled farm house bread

Chicken & Bacon Pie

Chicken thighs, bacon & garlic in puff pastry, mashed potato, warm pickled vegetables, rich gravy

Field Greens Salad with Shrimp or Chicken ✓

Lettuce, cucumber, tomato, apples, radish, asparagus, onion, cider vinaigrette, walnuts

Premium Plant-Based Hungry Planet® Cottage Pie ✓ ✓

Vegan ground beef, onions, celery, carrots, potato, paprika

Chicken Masala

Chicken curry, steamed rice, naan bread

Twice Cooked Chicken Wings

Baked & fried wings, celery, carrot, BBQ sauce, blue cheese dressing, crispy onion

Grilled Beef Burger

Toasted bun, lettuce, tomato, dill pickles, Applewood smoked bacon, sautéed mushrooms, fried onion rings, American, Swiss or Cheddar cheese, steak fries

Premium Plant-Based Hungry Planet® Burger ✓ ✓

Toasted bun, lettuce, tomato, onion, dill pickles, BBQ sauce, steak fries

Crispy Mozzarella Sticks

Cajun dusted steak fries, sautéed spinach, marinara sauce

London Pie

Tender steak pie, creamy peas, potato mash, pan roast gravy

SWEET

Double Chocolate Chunk Brownie

Vanilla ice cream

Warm Caramel Peach Crumble

Vanilla ice cream



Vegetarian



Vegan



Signature Dish



Balanced Lifestyle

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: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and SonsLasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House