



## Take a tour of England's finest pubs

from the calm waters of the Caribbean. Enjoy old favorites like shepherd's pie, bangers and mash drowned in rich gravy, and other 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.

### FIRST INNINGS

#### Buffalo Chicken Wings

Blue cheese dip, carrots & celery sticks, fries

#### Roasted Root Vegetable Soup

Country bread

#### Iceberg Wedge Salad

Wedge of Iceberg lettuce, chopped bacon, egg, tomato, blue cheese crumble, blue cheese dressing

#### Premium Plant-Based Hungry Planet<sup>®</sup> Burger

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

#### Fish & Chips

Turks Head beer battered fish, French fries, mushy peas, tartar sauce

#### Chargrilled Beef Burger

Fried egg, lettuce, tomato, beer battered onion rings, French fries

#### Aloo Gobi

Stewed cauliflower, potato, Basmati rice, naan bread

#### Bangers & Mash

Plump pork sausages, creamy mashed potatoes, rich onion gravy

#### Butter Chicken

Creamy tomato-curry sauce, basmati rice, Naan bread

#### Cottage Pie

Minced beef, vegetables, creamy mashed potatoes

#### Beef & Stout Pie

Braised beef, Guinness Stout, mushrooms, fresh herbs, crispy pastry, creamy mash

#### Buttermilk Fried Chicken Burger

Pickled cucumber, lettuce, tomato jam, French fries

### FOR THE WEE ONES

#### Chicken Nuggets & Fries

#### Veggies & Dip

### SWEETS

#### Sticky Toffee Pudding

Salted caramel sauce, vanilla ice cream

#### Bread Pudding

Crème anglaise

#### Scottish Shortbread

Butterscotch sauce, berries, vanilla ice cream



Vegetarian



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: First Choice IGA • Island Fresh Produce • Fresh Products TCI Ltd • GK Food Service