



## 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



**GLOBAL GOURMET™**  
SAVOUR THE WORLD

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