

VERANDA

INDIVIDUAL PLATES

Smoked chicken, bacon jam, charred corn

Salt baked beets, milk curds, lime

Smoked crispy goat, sesame, eggplant, dressed leaves

Pepper beef carpaccio, wasabi, plantain crisp, burnt leek

Tomato gazpacho, crab, coriander, red pepper

SHARING PLATES

Squash & coconut aranchini, banana ketchup

Mahi mahi mousse, honey crackers

Herb dressed chicken wings

Green jerk shrimp, pineapple, apple

Cured kingfish, lime, yoghurt, almonds

Homemade pastrami, pickled veg

Macaroni croquettes, smoked garlic mayonnaise

MAINS

FISH

Daily fish

Served with the Cotton House smoked butter sauce

Half lobster

Served with the Cotton House smoked butter sauce

MEAT

Beef rib eye / Tenderloin

Dry rubbed with the cotton house spice blend served with a choice of either peppercorn, béarnaise or bordelaise sauce

Smoked honey glazed pork tender loin, pickled apple, cider mustard sauce

VEGETARIAN

Mushroom & cheese fritter, BBQ pepper & eggplant

Pumpkin, cranberry & red onion tagine

SIDES

Grilled corn

Mixed salad

Hay baked potato

Grilled mix vegetables

Pickled red cabbage

Buttered mash

Local slaw

Spiced potato wedges

Roasted pumpkin

Tempura zucchini fritters

String beans & garlic

Coconut rice

Cured tomatoes & pesto

Vichy carrots

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DESSERTS

Vanilla panna cotta, mix berry sauce

Honey cake, rum, almonds, lemon, avocado

Compressed pineapple, Malibu, yoghurt

Chocolate mousse, passion fruit,
salted caramel

Caramelized banana, walnut
& parsley sponge

COFFEE & SPECIALIST TEA

Espresso

Macchiato

Americano

Cappuccino

Irish coffee

Calypso coffee

Please ask our servers for the
selection of specialist teas