



The Waterlot Inn

Centuries in the Making

TRADITIONAL CAESAR SALAD

CRISP ROMAINE | FOCACCIA CROUTONS | GRANA PADANO
HOUSE MADE CAESAR DRESSING

OR

FISH CHOWDER

BERMUDA STYLE | BLACK SEAL RUM | SHERRY PEPPERS

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FRESH ATLANTIC SALMON

BASTED WITH CAPER BUTTER

OR

FILET MIGNON

THE MOST POPULAR & TENDEREST CUT

OR

CHICKEN

ASHLEYS FARM'S ALL NATURAL | DOUBLE SUPREME BREAST

EACH TABLE WILL RECEIVE A SELECTION OF SIGNATURE SIDE DISHES
TO SHARE & THE CHEF'S SIGNATURE BLACK SEAL RUM STEAK SAUCE
GARLIC CREAMED SPINACH | SOUR CREAM WHIPPED POTATOES
STEAMED ASPARAGUS

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WARM STICKY TOFFEE PUDDING

VANILLA BEAN ICE CREAM | STICKY TOFFEE SAUCE

OR

CREAMY NEW YORK CHEESE CAKE

MACERATED STRAWBERRIES

\$54 TWO COURSES INCLUDING GRATS
\$69 THREE COURSES INCLUDING GRATS