

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, compressed watermelon & pickled cucumber

Octopus terrine with Cotton House spices, orange and grapefruit salad

SHARING PLATES

Squash & coconut aranchini, banana ketchup

Herb dressed chicken wings

Green jerk shrimp, pineapple, apple

Beetroot cured marlin, radish, teriyaki & honey dressing

BBQ Pork shoulder croquettes & apple ketchup

Beef doughnuts & truffle mayonnaise

Smoked vegetable empanadas, coconut & cucumber yoghurt

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

Paprika spiced lamb rump & salsa verde

BBQ chicken tikka, coconut & almond flat bread

VEGETARIAN

Mushroom & cheese fritter, BBQ pepper & eggplant

Pumpkin, cranberry & red onion tagine

SIDES

Grilled corn

Mixed salad

Hay baked potato

Grilled mix vegetables

BBQ cabbage & granola

Buttered mash

Local slaw

Spiced potato wedges

Roasted pumpkin

Tempura zucchini fritters

String beans & garlic

Coconut rice

Cured tomatoes & pesto

Vichy carrots

VERANDA

DESSERTS

Vodka & orange panna cotta, shortbread
Honey cake, rum, almonds, lemon & mango
Compressed pineapple, Malibu, yoghurt
Chocolate creameaux, coconut & citrus
Glazed passion fruit tart
Rosemary infused gin & tonic sorbet

COFFEE & SPECIALIST TEA

Espresso
Macchiato
Americano
Cappuccino
Irish coffee
Calypso coffee

Please ask our servers for the
selection of specialist teas