

FROM FARM TO TABLE



Where possible, we always shop direct from local producers, growers & farmers who care

Eggs & bacon (and ham when available) from Hall Valley Farm. Their animals live happily without the use of growth hormones or antibiotics

Vegetables locally grown and picked fresh - some from our own back garden

Artisan bread from Sébastien, Boulanger in Crosbies. Every loaf is handcrafted

Coffee locally roasted by Carib Bean Coffee Roasters in Falmouth Harbour. Freshly ground by us when you order your cup

Bush teas hand picked and blended on the Island by Paddling Duck

DELECTABLE LITE BITES

Served All Day

LOCAL ARTISAN BREAD

6 seeded multi grain or sour dough toasted with

Hall Valley Farm Eggs
scrambled, poached or fried (2) **\$25EC**

Baked Beans **\$18EC**

Sautéed mushrooms **\$23EC***

Wilted spinach; tomatoes & goat cheese **\$28EC***

*contain garlic

BACON ROLL(white bap) **\$25EC**

Local, low density farming, pasture raised,
hand cut bacon

No growth hormones or antibiotics = natural colour

A DISCRETIONARY 12% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
THIS IS SHARED AMONGST OUR TEAM

DELECTABLE LITE BITES

Served All Day



TRADITIONAL PLOUGHMAN'S LUNCH **\$65EC**

Cheddar Cheese OR ham, apple, crusty bread,
pickled onion, crisps, Branston Pickle & salad
garnish

ISLANDER'S LUNCH **\$65EC**

Goat's cheese OR ham, fresh pineapple, crusty
bread, mango chutney, tropical root chips &
salad garnish

HOMEMADE CRUSTLESS QUICHE **\$40EC**

Served with a fresh garden salad - lettuce,
tomato, cucumber, spring onions topped with
local micro greens

CAPRESE SALAD **\$35EC**

Mozzarella, ripe tomatoes & fresh basil

DELECTABLE LITE BITES

Served All Day

GRAZING BOARDS

To serve one/two **\$65 EC**
To serve two/three **\$120EC**

CHEESE

3 assorted cheeses, crackers, olives, dried fruit, nuts,
mango chutney & salad garnish

CHARCUTERIE

3 cold cuts, bread, olives, dried fruit, nuts, mango
chutney & salad garnish

MIXED

2 cheeses & 2 cold cuts, crackers, bread, olives, dried
fruit, nuts, mango chutney & salad garnish

See our blackboard for today's specials

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DRINKS

Served All Day



PADDLING DUCK COLLECTION

Local organic bush tea from Antigua, WI
Small pot (2 cup) \$15EC Large pot (4/5 cup) \$40EC

Wellness Blend with fever grass; Santa Maria (lippa alba) & Christmas bush (bay leaf)

Island Girl with fever grass; Santa Maria (lipid alba); Christmas bush (bay leaf); hibiscus flowers & noo-noo balsam

Afternoon Tea Bliss with fever grass; Caribbean sorrel; Christmas bush (bay leaf); Santa Maria (lippa alba); orange peel & cinnamon bark

Tumeric Coconut Latte \$20EC hot milk & dried turmeric; ginger; coconut flakes & Christmas bush (bay leaf)

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DRINKS

Served All Day

TEA - Loose Leaf & Bags

Small pot (2 cup) \$12EC. Large pot (4/5 cup) \$30EC

A choice of English Breakfast; Earl Grey; Lady Grey & PG TIPS. See our Specials Page for more blends!

COLOMBIAN COFFEE French Press \$15EC
with hot/cold/frothy milk on the side

SEASONAL FRESH LOCAL JUICE \$15EC See our Specials Board for today's homemade juice

SOUFRIERE SPRING WATER \$10EC carafe from Montserrat, WI

SPARKLING WATER large bottle \$24EC

SODA \$9EC Coca Cola; Sprite; Ginger Ale; Soda Water; Tonic Water

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TEA SPECIALS

Served All Day



TEA - Loose Leaf & Bags

Small pot (2 cup) \$15EC Large pot (4/5 cup) \$40EC

Kenya (loose leaf)

Assam (loose leaf)

Organic Lavender (flowers)

Organic Chamomile (flowers)

Fresh Mint (subject to availability)

Fresh Lemon & Ginger

Chai

Palais Des Thés - Green Tea

Peach, Raspberry & Rose Infusion (loose leaf)

English Rose (loose leaf)

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HOMEMADE SWEET TREATS

Served All Day

CAKES

All our cakes are homemade with lots of love here in our little kitchen

VICTORIA SPONGE \$15EC
with homemade tropical fruit jam*

STICKY GINGER BREAD \$15EC
with warm butter rum sauce \$18EC

MILLIONAIRE SHORTBREAD \$18EC
Shortbread with a layer of dreamy caramel topped with white or milk chocolate

ETON MESS GOES ANTIGUAN \$20EC
Meringue, fresh cream & fresh tropical fruit*

SCONES (2) \$35EC
Fresh cream & homemade tropical fruit jam

See our blackboard for today's special cakes; light bites, desserts & tea blends

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ISLAND BAR

Served All Day

Craft BEER

From 2SIX8 Craft Brewery, Falmouth, Antigua, WI
Goat Farm Pale Ale \$10EC

OTHER BEER

Carib \$8 Heineken \$10EC

Artisan GIN \$20EC

From Antilles Still House, English Harbour, Antigua WI
BIG WOOD - A dry gin, distilled in small batches with
fragrant botanicals from around the island.
Best served with tonic & peppercorns or cucumber &
fresh herbs

PINK GIN - A dry gin infused with sorrel blossoms
and distilled in small batches. Best served with tonic,
pink peppercorns & a wedge of lemon

FEVER GRASS SPIRIT - A slightly sweet, earthy &
lemon like taste. A unique botanical spirit distilled in
small batches. Best served with tonic,
fresh lemon & ginger

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ISLAND BAR

Served All Day

Award winning RUM \$20EC

From Antigua Distillery, St Johns, Antigua, WI

ENGLISH HARBOUR 5yr OLD - A sumptuous Antigua
rum made from molasses in copper piped
continuous stills. Best served over ice with our
homemade ginger beer or Ginger Ale/CocaCola

Artisan VODKA \$20EC

Hand crafted in St Croix

MUTINY ISLAND BREADFRUIT VODKA

The earthy warm flavours of breadfruit unleash
an unforgettable taste.
Best served with tonic or local juice

HOUSE SPIRITS \$10EC

Gordons Gin
Absolute Vodka
Or similar

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WINES

Served All Day

BUBBLES

Calvet Sparkling Ice Semi Dry \$70EC bottle
Slightly sweet and bubbly, soft & gentle

Calvet Celebration Brut or Rose \$80EC bottle
Deliciously soft & fruity

HOUSE WINES La Belle Angele was a famous character
of the early 20th century. Known for her beauty & joie de
vivre, the muse of many French Impressionists. These
wines take inspiration by embodying the values that
characterised her: charm, elegance, & modernity

House red, white, rose \$16EC gl \$75EC bottle

Sauvignon Blanc - Crisp & refreshing, bursting with
flavours of citrus, apple & gooseberry

Rose - Provence style without the price tag.
Bursts of sweet berries & aromas of white flowers

Merlot - Delicious scents of red fruits & spicy
tomato. Rich with smooth tannins, aromas of cherry

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WINES

Served All Day

ORGANIC - Argento Estate Reserve

Embracing a constant spirit of improvement with the clear
goal of respecting sustainability & the environment

ORGANIC red & white \$18EC gl \$85EC bottle

Chardonnay - An elegant wine with fresh flavours of
grapefruit & pineapple, rich in texture & crisp acidity

Cabernet Franc - Vibrant aromas of cherry, raspberry
& blackcurrant leaf, spicy notes of herbs and cassis

ORGANIC - Chateau Saint Roux

The estate's soil is rich in iron & bauxite, produces very
aromatic wines. Their vines are planted in a windy corridor,
& naturally protected from disease

ORGANIC Pigeonnier Rose \$135EC bottle

Cote de Provence Rose. A great balance between
freshness & complexity. Full & round, opening up to a
beautiful palate of peach with a hint of black olives

Pinot Grigio \$18EC gl \$80EC bottle

Delicate, floral aromas & tropical fruits. Light & clean
with notes of chamomile & a bright crisp finish

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