

# The Custard Apple



## Todays Tipples

**ECS 25**

Bellini  
The Custard Apple Fizz  
The Grey Goose Le Fizz  
Bombay Sapphire Eastern Smash  
The Flintlock  
Dark and Stormy  
The Pom Planters Punch  
The Merchant Negroni  
Pear Tree Martini

## Today's Small Plate Selection:

Confit chicken croute with local pineapple chutney 18  
Local tomato and herb crostini's (V) 12  
Gazpacho shooter (V) 3 per shot  
Lobster bites with saffron aioli 25  
Salt and pepper squid tempura 25  
Feta and spinach filo parcels  
with mint sour cream (V) 16

## Mains:

Char grilled beef burger  
with blue cheese and bacon with fries 50

Caribbean sea-food curry with rice and peas 70

Steak Frites with  
Garden salad  
80

Open lasagne of island vegetables and fresh pasta  
with a light tomato and caper sauce (V) 60

Seared tuna steak 65  
roasted tomatoes and a hazelnut and rocket pesto

Parmesan crusted chicken breast  
with truffled mash & salad 65

Local fillet of Red Snapper  
with "souscaille" lemon rice 65

## Specials:

Cumin spiced lamb meat balls  
in a spiced tomato sauce, couscous  
Flatbread and mint dip 70

Grilled Lobster  
with garlic butter, fries and salad (mkt price)

## Starters:

Shaved and charred asparagus  
goat's cheese, coconut and a mint dressing (V) 30

Shrimp cocktail  
with a bloody Mary gazpacho and sea salt foam 45

Crudo of local fish  
with salsa and pickled ginger 40

Lobster ravioli  
with shellfish bisque and preserved lemon 45

Duck salad  
pickled christophene and citrus dressed leaves 38

Shashlick  
Greek style chicken kebabs 30

Chilled tomato gazpacho 25  
extra virgin olive oil (V)

## Sides:

Herby French fries 12

The Custard Apple Garden Salad 15

Mashed potatoes 12

Carrot and radish salad 15

Vegetable panache 15

Lemon Rice 12

## Puddings:

Flourless chocolate cake  
vanilla whipped cream 30

Pineapple Carpaccio  
mint and ginger syrup 20

Custard Apple cheesecake 25

Selection of local fruit ice creams and sorbets 20

Iced coconut parfait with chocolate sauce 20