

Turtle Bay

Breakfast, Brunch & Lunch wake up with us, served until 4.30pm (3pm Saturdays)

Folded Breakfast Roti 7.5

roasted Scotch bonnet jam, cream cheese, fresh rocket & pickled pink onion. Choose

- Bacon
- Sausage
- Fried eggs ①
- Ackee & mixed peppers ①

Full Caribbean 10.5

bacon, sausage, spiced beans, tomato, mushroom, muffin, & fried egg

Vegan Caribbean ⑩ 10.5

plantain, roasted peppers, ackee, avocado, beans, tomato, mushroom, & muffin

Island Eggs 9.5

grilled muffins, roasted tomato & Scotch bonnet sauce, poached eggs & spiced hollandaise. Choose

- Bacon
- Avocado ①
- Flaked salmon ④

Curry Goat Hash ⑧ 10.5

slow-cooked goat with diced fries, roasted peppers, pickled pink onions & fried egg

Honey Bunny Yardbird 10.5

crispy coconut chicken on bara roti, maple syrup, watermelon & fried egg

Chilli Cheese Toastie 9.5 *

melted cheese, roasted tomato, peppers & pickled pink onions. Choose

- Coronation curry chicken
- Flaked salmon ④
- Cheese and peppers ① 7.5

Carib Roti Wraps 9.5 *

freshly grilled roti, fresh avocado, citrus slaw, roasted tomato & cucumber chow. Choose

- Crispy chicken
- Roasted aubergine & plantain ⑩

Sunrise Steak & Egg 12.5

grilled rump steak, Trini-churri, avocado, tomato, fried egg & muffin

* also available after 8:30pm

Bottomless Brunch

40.8pp

Enjoy 90 mins of cocktails, zero cocktails, prosecco, draft beers, softs & hot drinks with any dish from our bottomless menu.

Available until 3pm

Ask for our bottomless menu

Small Plates 7.2 inspired by Caribbean street food to start or share - we recommend 2 to 3 between two

Tropical Burrata +1

grilled pineapple & mango with Trini-churri

Sweetcorn Fritters ⑩

sweet mango mole, pickled pink onion & Bajan hot mango sauce

Trini Doubles ⑩

topped with curried channa, cucumber chow & Bajan hot mango sauce

Tamarind Pork Belly +1

crispy pork bites in a sticky tamarind and chilli glaze

Coconut Curry Mussels

steamed in Scotch bonnet coconut Trini curry with flatbread & fresh herbs

Pit Prawns +1

grilled shell-on prawns with Scotch bonnet garlic butter & roti

Chilli Squid

crispy panko, chilli & coconut, with lemon mayo & mango mole

Grilled Wings

24 hour marinated wings, grilled and tossed. Choose

- Sweet & hot tamarind
- Bajan hot mango
- Jerk gravy

Salt Fish Fritters ⑩

sweet mango mole, Bajan hot mango sauce, with coconut & lime yoghurt

Mango Fried Chicken

chopped crispy chicken thigh, fresh mango

Bajan Corn Ribs ①

charred with garlic butter & Bajan hot mango sauce

Bigger Plates full flavour, bigger dishes straight from the fire. Add sides +4.2

FROM THE GRILL

All fired up, packed with flavour and straight off the flame

Bajan Pork 15

bone-in chop with roasted pineapple & Bajan hot mango sauce

Whole Sea Bream ③ 17

fire grilled, with fresh thyme, Trini-churri, garlic butter & lemon

Carib Steak 15

28 day aged rump & served pink with Trini-churri

Whole Eggplant ⑩ 12

with chilli oil, black beans, mixed grains, coconut & lime creamy sauce

Jerk Chicken

our signature marinated chicken chargrilled to perfection over open flames and loaded with bold, smoky flavour. Choose

- Breast 8.5
- Half 9.5
- Whole 17

with your choice of our homemade sauces. Add sides for a full feast

ONE POTS

Slow-cooked soul food. Big on flavour, simmered with love

Curry Goat ⑧ 11

low & slow roasted goat with garlic, ginger, green seasoning & Scotch bonnet

Trinidad Coconut Curry 10

slow-simmered coconut curry with ginger, garlic and our green seasoning. Choose

- Chicken
- Prawn +1
- Cod loin +1

Jamaican Brown Chicken 10

braised with garlic, thyme, tomatoes & peppers

Curry Channa & Spinach ⑩ 10

spiced chickpeas with wilted spinach & aubergine

+ dumplings for dipping ⑩ +1.9

BOWLS & BREADS

Fresh ingredients, bold toppings, and sunshine in every bite

Grain Bowl ⑩ 11.8

black beans, grains, Trini-tomatoes, pineapple, cucumber chow, watermelon, pickled pink onions & spinach. Add

- Pit prawns +2
- Grilled chicken +2

Beach Pizzas 12.2

hand-stretched flatbreads topped with sundried tomato sauce, chilli cheese & herbs. Choose

- Goats cheese & caramelised onions ①
- Flaked salmon ④
- Jerk sausage
- Mushroom ①

Mo'bay Pepper Pasta ① 12

creamy & cheesy, with roasted peppers & herbs. Add

- Prawns +2
- Grilled chicken +2

BEACH BURGERS

Loaded with island flavour and piled high, add your sides for a full feast

Smashed Burger 9.5

two jerk beef patties with melted cheese

Crispy Chicken 9.5

fried chicken thigh stacked with chilli mayo

Mushroom & Goats Cheese ① 9.5

jerk grilled mushrooms, crumbled goats cheese & caramelised onion

all served with fresh lettuce, mango mayo, gherkin & pickled pink onion in vegan brioche bun. Add bacon +1

Homemade Sauces

On the house

Creamy Mo'bay ①

Bajan Hot Mango ⑩

Jerk Gravy ⑩

Add Sides 4.2 made to mix, built to share

Rice & Peas ⑩

rice with coconut milk, kidney beans, fresh thyme & Scotch bonnet

Fries

choose from spiced ⑩, cheesy jerk ① +0.5 sweet potato ⑩ +0.5

Mo'bay Mac ①

creamy & cheesy, with melted cheese

Garlic Tenderstems ⑩ +0.5

grilled tender stems dressed in herby garlic butter

Watermelon & Goats Cheese ①

fresh watermelon, crumbled goats cheese & fresh mint

Black Beans & Grains ⑩

black beans and mixed grains

Garlic Flatbread ①

chilli garlic butter & chives. Add cheese +0.5

Trini Toms ⑩

fresh diced heritage tomatoes, Trini-churri

Giant Greens ⑩

seasonal leaves with a citrus dressing

Add Ons 1.9

Cucumber Chow ⑩

Dumplings ⑩

Sweet Plantain ⑩

Citrus Slaw ⑩

Bara Roti ⑩

⑩ Vegan ① Vegetarian ③ May contain bones

Cocktails 8 each

Koko Colada

Koko Kanu, Deeds Rum, passion fruit, coconut cream, pineapple

Cherry Sling

Kingston 62 Gold, cherry rum, lime, vanilla, cherries, grapefruit soda

Raspberry Reggae

dark rum, blackberries, guava juice, raspberry soda (try with gin or vodka)

Jungle Bird

Appleton Signature, Sarti, lime, demerara, pineapple

Passion Fruit Mojito

Appleton Signature, prosecco, passion fruit, mint, demerara

Coffee Rumtini

dark rum, coffee liquor, espresso mix, demerara (try with vodka)

2 for £12 All day, every day. The same cocktail, at the same time

Classic Daiquiri

Kingston 62 White, lime, demerara. Choose watermelon, strawberry, passion fruit

Passion Fruit Rumtini

white rum, passion fruit, pineapple, vanilla, prosecco (try with vodka)

Reggae Rum Punch

Wray & Nephew, sorrell, pomegranate, mango

Spring Ting Spritz

white rum, elderflower syrup, mint, soda, grapefruit (try with gin or vodka)

Jamrock Punch

vodka, watermelon, passion fruit, strawberry, lime, grapefruit soda (try with rum)

Bay Rum Punch

Duppy Spiced, pineapple, vanilla, passion fruit

Tropical Spritz

white rum, bitter syrup, watermelon, passion fruit, soda, prosecco

Jamaican Swizzle

Appleton Signature, mint sprig, lime demerara, bitters

Sirens Call

white rum, passion fruit, pineapple, strawberry, guava, lime

Tommy's Margarita

tequila, lime, triple sec, honey syrup. Choose watermelon, strawberry, passion fruit

Bohemian Mojo

Hawksbill Spiced, absinthe, lime, mint, ginger beer, gingerbread. Each cocktail sold helps to support the protection of baby sea turtles

Zero Cocktails 7

Citrus Splash

Tanqueray Orange 0.0%, Lyre's White Cane, lime, grapefruit, mint

Passion Paradise

Lyre's White Cane, passion fruit, lime, guava

Strawberry Non Daiquiri

Lyre's White Cane, strawberry, guava, demerara, lime

Passion Fruit Royal

Lyre's White Cane, lime, passion fruit, mint, demerara

Mango Smash

Lyre's White Cane, mango, demerara, lime

Virgin Colada

Lyre's White Cane, coconut, lime, pineapple

Perfect Serves 9

Aperol Spritz

Aperol, prosecco, soda water

Dark 'n' Stormy

Goslings Dark Rum, lime, ginger beer

Paloma

Espolon Blanco, grapefruit crush

Jamo & Ginger

Jameson, lime, ginger beer

Perfect Gin & Tonic

Portobello Road Gin, tonic

Beer & Cider Pint available

Carib Lager schooner 4.3

Atlantic Pale Ale schooner 4.3

Island Press Cider schooner 4.3

Madri Lager 330ml 5.3

Madri Zero 0.0% 330ml 5

Lucky Saint IPA 0.5% 330ml 5

Guinness 0.0 568ml 6

Wine 125ml available

RED

Da Luca Nero d'Avola Italy

Tilia Malbec Argentina

Wise Wolf Cabernet Sauvignon France

WHITE

Berri Estates Chardonnay Australia

Da Luca Pinot Grigio Italy

Waipara Hill Sauvignon Blanc New Zealand

ROSÉ

Granfort Cinsault Rosé France

SPARKLING

Il Baco da Seta Prosecco Italy

175ml 250ml bottle

8 9.5 27

9 10.5 29

10 11.5 31

175ml 250ml bottle

8 9.5 27

9 10.5 29

10 11.5 31

175ml 250ml bottle

8 9.5 27

125ml bottle

6 29

Can't see your favourite?

Speak to our Bartenders on anything you need

Rums single 5.2 double 8.2

with juice or soft | tonic +1.2
rums marked with * +1

BIG & BOLD

Appleton 12yr* Jamaica

Doorly's XO* Barbados

Pusser's Gunpowder* British Virgin Islands

Angostura 7yr Trinidad & Tobago

Brugal 1888 Dominican Republic

El Dorado 12yr* Guyana

Goslings Black Seal Bermuda

RUM MASTER CHOICE

Hampden Estate 8yr

Produced with unique and partly secret methods that have remained unchanged since the 18th century. The result is a rum with a distinct aromatic profile and exceptionally unique taste.

single 6.2

WHITE & LIGHT

Wray & Nephew Jamaica

Mount Gay Eclipse Barbados

Pusser's Blue Label British Virgin Islands

Appleton Signature Jamaica

Duppy White Jamaica

Kingston 62 White Jamaica

SPICED & GOLD

Foursquare Spiced Barbados

Hawksbill Spiced Rum Guyana & Trinidad

Bumbu Original Barbados

Deeds Dark Spiced England

Duppy Share Gold Jamaica, Barbados

Mount Gay Black Barrel Barbados

Appleton 8yr Jamaica

FLAVOURED

Koko Kanu Coconut Jamaica

Plantrey Pineapple Trinidad & Tobago

173 Black Cherry England

Myers's Dark Rum Jamaica

Softs

SODAS & JUICES reg 3.5 large 4.5

Cola | Diet Guava

Lemonade Mango

Orange Pineapple

One Water still / sparkling 750ml 3.8

PRESSES 5.5

Matcha & Pineapple

Turmeric & Mango

Beetroot & Guava

HOMEMADE 4.5

Ginger Beer

Grapefruit Crush

Sorrell Lemonade

Mango & Limeade

Guava & Watermelon

Nibbles & Bites 3.2 Perfect with a drink at the bar

Chilli & Thyme Olives ^{VB}

aged green olives in chilli, fresh thyme & pimento oil

Jerk Sausage

sticky & sliced with jerk gravy & pickled pink onion

Spiced Fries ^{VB} +1

crispy fries tossed in house spice blend

Plantain Chips ^{VB}

crispy plantain with spice mix dusting

Bajan Corn Ribs ^V

charred with garlic butter & Bajan hot mango sauce

Crispy Channa ^{VB}

tossed chickpeas & spice mix



Scan the QR for allergens & calories. ^{VB} Vegan ^V Vegetarian ^B May contain bones
Our dishes are made fresh in kitchens where flour and gluten are used, so we can't guarantee any item is completely allergen or gluten-free. Our menu descriptions don't list every ingredient - if you have allergies or dietary needs, please speak to our team before ordering. We'll add an optional 12.5% service charge to your bill, 100% of tips & service charges go to the whole team.

CHELM 08.25

Bottomless Brunch

Available until 3pm
Whole table must participate



40.8pp

Choose any two small plates, or one brunch or bigger plate. Enjoy with 90 mins of cocktails, zero cocktails, prosecco, draft beers, softs & hot drinks.

Breakfast & Brunch

Freshly Baked Roti

roasted Scotch bonnet jam, cream cheese, fresh rocket & pickled pink onion. Choose

- Bacon - Sausage - Fried eggs ①
- Ackee & mixed peppers ①

Full Caribbean

bacon, sausage, beans, tomato, mushroom, muffin, & fried egg

Island Eggs

grilled muffins, roasted tomato & Scotch bonnet sauce, poached eggs & spiced hollandaise. Choose

- Bacon - Avocado ① - Salmon ②

Vegan Caribbean ①②

plantain, roasted peppers, ackee, avocado, spiced beans, tomato, mushroom, & muffin

Curry Goat Hash ②

slow-cooked goat with diced fries, roasted peppers, pickled pink onions & fried egg

Honey Bunny Yardbird

crispy coconut chicken on bara roti, maple syrup, watermelon & fried egg

Sunrise Steak & Egg

grilled rump steak, Trini-churri, avocado, tomato, fried egg & muffin

Small Plates choose any two

Sweetcorn Fritters ①②

sweet mango mole, pickled pink onion & Bajan hot mango sauce

Trini Doubles ①②

topped with curried channa, cucumber chow & Bajan hot mango sauce

Pit Prawns

grilled shell-on prawns with Scotch bonnet garlic butter & roti

Chilli Squid

crispy panko, chilli & coconut, with lemon mayo & mango mole

Grilled Wings

24 hour marinated wings, grilled and tossed. Choose

- Sweet & hot tamarind
- Bajan hot mango
- Jerk gravy

Salt Fish Fritters ②

sweet mango mole, Bajan hot mango sauce, with coconut & lime yoghurt

Mango Fried Chicken

chopped crispy chicken thigh, fresh mango

Bajan Corn Ribs ①

charred with garlic butter & Bajan hot mango sauce

Bigger Plates with your choice of rice & peas, fries or giant greens

Grain Bowl ①②

black beans, grains, Trini-tomatoes, pineapple, cucumber chow, watermelon, pickled pink onions & spinach. Choose

- Pit prawns
- Grilled chicken

Curry Goat ②

low & slow roasted goat with garlic, ginger, green seasoning & Scotch bonnet

Jamaican Brown Chicken

braised with garlic, thyme, tomatoes & peppers

Trinidad Curry Chicken

slow-simmered coconut curry with ginger, garlic and green seasoning

Curry Channa & Spinach ①②

spiced chickpeas with wilted spinach & aubergine

Beach Pizzas

hand-stretched flatbreads topped with sundried tomato sauce, chilli cheese & herbs. Choose

- Goats cheese & caramelised onions ①
- Flaked salmon ②
- Jerk sausage
- Mushroom ①

Chilli Cheese Toastie

melted cheese, roasted tomato, peppers & pickled pink onions. Choose

- Coronation curry chicken
- Flaked salmon ②
- Cheese and peppers ①

Carib Roti Wraps

freshly grilled roti, fresh avocado, citrus slaw, roasted tomato & cucumber chow. Choose

- Crispy chicken
- Roasted aubergine & plantain ①②

Beach Burgers

fresh lettuce, mango mayo, gherkin & pickled pink onion in a vegan brioche bun. Choose

- Smashed burger
two beef patties with melted cheese
- Crispy chicken
fried chicken stacked with chilli mayo
- Mushroom & goats cheese ①
jerk grilled mushrooms, crumbled goats cheese & caramelised onion

Jerk Chicken

our signature marinated chicken breast chargrilled to perfection over flames and loaded with bold, smoky flavour. Choose

- Creamy Mo'Bay
- Bajan hot mango
- Jerk gravy

Cocktails

Sirens Call

white rum, passion fruit, pineapple, strawberry, guava, lime

Raspberry Reggae

dark rum, blackberries, guava juice, raspberry soda

Jamrock Punch

vodka, watermelon, passion fruit, strawberry, lime, grapefruit soda

Coffee Rumtini

dark rum, coffee liquor, espresso mix, demerara

Tropical Spritz

white rum, bitter syrup, watermelon, passion fruit, soda, prosecco

Passion Fruit Rumtini

white rum, passion fruit, pineapple, vanilla, prosecco

Reggae Rum Punch

Wray & Nephew, sorrell, pomegranate, mango

Spring Ting Spritz

white rum, elderflower syrup, mint, soda, grapefruit

Strawberry Daiquiri

Kingston 62, white rum, lime, demerara, strawberry

Mai Tai Punch

Kingston 62 Gold, amaretto, falernum, triple sec, lime, pineapple

Rum Runner

Kingston 62 Gold, dark rum, amaretto, falernum, triple sec, blackberry, strawberry, grapefruit crush

Island Ice Tea

white rum, gin, vodka, tequila, triple sec, lime, cola

Mango Paloma

tequila, triple sec, mango, grapefruit crush, lime

Rum & Mixer

Kingston 62 White or Gold, plus a mixer

Zero Cocktails

Citrus Splash

Tanqueray Orange 0.0%, Lyre's White Cane, lime, grapefruit, mint

Passion Paradise

Lyre's White Cane, passion fruit, lime, guava

Strawberry Non Daiquiri

Lyre's White Cane, strawberry, guava, demerara, lime

Passion Fruit Royal

Lyre's White Cane, lime, passion fruit, mint, demerara

Mango Smash

Lyre's White Cane, mango, lime, demerara

Virgin Colada

Lyre's White Cane, coconut, lime, pineapple

Beer & Cider

Carib Lager *schooner*

Atlantic Pale Ale *schooner*

Island Press Cider *schooner*

Madri Zero 0.0% 330ml

Sparkling

Il Baco da Seta Prosecco *Italy*

Speak to a team member for our selection of hot drinks

Homemade Softs

Ginger Beer

Grapefruit Crush

Sorrell Lemonade

Mango & Limeade

Guava & Watermelon

Sodas & Juices

Cola | Diet Guava

Lemonade Mango

Orange Pineapple

Sides 4.2

Rice & Peas **VG**

Spiced Fries **VG**

Sweet Potato Fries **VG** +0.5

Cheesy Jerk Fries **V** +0.5

Garlic Flatbread **V**

Mo'bay Mac **V**

Garlic Tenderstems **VG** +0.5

Watermelon & Goats Cheese **V**

Black Beans & Grains **VG**

Trini Toms **VG**

Giant Greens **VG**



Scan the QR for allergens & calories. **VG** Vegan **V** Vegetarian **Ⓢ** May contain bones

Our dishes are made fresh in kitchens where flour and gluten are used, so we can't guarantee any item is completely allergen or gluten-free. Our menu descriptions don't list every ingredient - if you have allergies or dietary needs, please speak to our team before ordering. We'll add an optional 12.5% service charge to your bill at the end, 100% of tips & service charges go to the whole team.

CHELM 08.25

Turtle Bay

