

Caribbean Christmas

Join us for a Christmas celebration inspired by the warmth, flavour and easy-going spirit of the Caribbean. We'll take your tastebuds on a journey, so sit back and enjoy good food, great drinks and even better company.

2 courses £26 | 3 courses £31

Nibbles on Arrival

Crispy Channa ^{VG}

Chilli & Thyme Olives ^{VG}

Starters

Crispy Wings

Marinated for 24 hours, fried crisp and tossed in your choice of Hot Mango, Jerk Gravy, or Rum BBQ.

Chilli Squid

Coconut panko squid with lemon mayo and mango mole.

Pit Prawns

Whole prawns in Scotch bonnet garlic butter, served with warm roti.

Trini Doubles ^{VG}

Soft bara roti filled with curried chickpeas, pickled chow and hot sauce.

Sweetcorn Fritters ^{VG}

Crispy golden fritters served with mango mole.

Mains

Turtle Bay

Jerk Chicken (choose Breast or Half)

24 hour marinated and chargrilled over open flame. Served with rice & peas and creamy slaw. Choose your homemade sauce:

Jerk Gravy / Mo'Bay / Hot Mango

Curry Okra & Spinach ^{VG}

Vibrant and warming, spinach, okra & chickpeas. Served with rice & peas and plantain.

Rum BBQ Ribs +£3

Rack of fall-off-the-bone ribs, sticky rum BBQ glaze. Served with spiced fries and creamy slaw.

Carib Steak +£4

28-day aged rump steak, served pink, finished with Trini-churri. Served with spiced fries and creamed greens

Tamarind Salmon

Whole fillet glazed with sweet tamarind and served with charred vegetables.

Whole Sea Bream +£4

Served with garlic butter, Trini-churri, lemon and thyme. With rice & peas and charred jerk veg

Curry Goat

Slow-cooked with garlic, ginger and warm Scotch bonnet until beautifully tender. Served with rice & peas and plantain.

Sample Menu

Dessert

Salted Caramel Chocolate Brownie ^V

With coconut ice cream

Cheesecake ^V

Banoffee cheesecake, mango coulis

Banana Bread ^V +£1

Warm chocolate chip banana bread, caramel sauce, coconut ice cream

Ice Cream

a choice of flavours

