

CARNIVAL BRUNCH

More colour. More flavour. More rhythm. More joy.
Settle in for a Carnival-inspired brunch filled with Caribbean flavours,
vibrant drinks, music, laughter and good times around the table.

Any two Small Plates, or one Brunch or Bigger Plate plus bottomless drinks
£46 per person | 120 minutes

BRUNCH

Folded Breakfast Roti

Packed with cream cheese, chilli jam, rocket and sweet pink onion. Fill with a choice of:

Bacon / Spiced Sausage /
Fried Eggs [Ⓥ] / Plantain [Ⓥ]

Full Caribbean

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

Vegan Caribbean [Ⓥ]

Plantain, roasted peppers, avocado, beans, tomato, mushroom & muffin

Add fried egg [Ⓥ]

Sweetcorn Hash [Ⓥ]

Sweetcorn fritters, poached egg, halloumi, avocado, mango mole, maple syrup

Honey Bunny Yardbird

Crispy chicken, bara roti stack, maple syrup, watermelon, fried egg

Vegan Yardbird [Ⓥ]

Crispy jackfruit patty, avocado, bara roti stack, maple syrup, watermelon

Sunrise Steak & Egg

28-day aged grilled rump, Trini-churri, avocado, tomato, fried egg, muffin

One Pot Hash

A breakfast hash piled with diced fries, roasted peppers, pink onion and a fried egg on top. Choose:

Curry Goat / Brown Chicken

Martinique Toast

Brioche French Toast with a choice of:

- Crispy bacon, fried egg, maple syrup
- Caramelised plantain, coconut & lime yoghurt, mango [Ⓥ]

SMALL PLATES

Choose any two

Crispy Wings

24hr marinated, fried crisp and tossed in your choice of:

Hot Mango / Jerk Gravy / Rum BBQ

Charred Corn Ribs

Smoky, spiced, juicy and tossed in your choice of:

Sweet Tamarind / Hot Mango [Ⓥ] /
Garlic Butter [Ⓥ]

Sweetcorn Fritters [Ⓥ]

Crispy golden fritters with mango mole

Trini Doubles [Ⓥ]

A Trinidadian favourite – soft bara roti, curried chickpeas, pickled cucumber, dash of hot sauce

Chilli Squid

24 hour coconut marinade, panko, chilli mayo, mango mole

Mango Fried Chicken

Crispy chicken thigh, fresh mango, Bajan hot sauce

BIGGER PLATES

With rice & peas or spiced fries

Carib Roti Wrap

Grilled roti, creamy slaw, tomato salsa & a jerk gravy dip

Choose: Chicken / Crispy Jackfruit [Ⓥ]

Jerk Chicken Breast

Chargrilled over open flame. Choose:

Jerk Gravy / Mo'Bay / Hot Mango

Beach Burgers

All burgers are served in a soft vegan brioche bun with lettuce, pickles and pink onions.

- Smashed Burger

Our ultimate burger.
Double smashed beef, melted cheese and signature burger sauce

- Crispy Chicken

Crunchy, juicy fried chicken thigh with a kick of chilli mayo

- Jackfruit Burger [Ⓥ]

Crispy jackfruit patty with vibrant green seasoning sauce and bold flavour

Buddha Bowl [Ⓥ]

Tenderstems®, leaves, channa, corn ribs, watermelon, plantain, candy beetroot, pineapple salsa, rice & peas

With - Spiced Prawns / Grilled Chicken

Curry Goat

Slow-cooked with garlic, ginger and Scotch bonnet until tender

Brown Stew Chicken

Tender grilled chicken thigh in a deep, savoury-sweet brown stew

Curry Okra & Spinach [Ⓥ]

Vibrant and warming, spinach, okra & chickpeas

Trini Coconut Curry

Creamy coconut, ginger, garlic, green seasoning. If you'd like it milder, just ask.
Choose: Chicken / Prawns

BE MORE CARNIVAL

CHECK OUT THE



PLAYLIST HERE

CARNIVAL SPECIALS



Aperol Martini

Aperol, Chinola mango liqueur, yuzu sherbet, pineapple



Bajan Sorrel Spritz

Duppy Spiced, falernum, lime, Carib Sorrel Shandy



Magnum Sipppa

Magnum Tonic Wine, Wray & Nephew, Pusser's, yuzu, pineapple, bitters



Magnum Sangria

Magnum Tonic Wine, Duppy Spiced, orange, yuzu, sorrel
(serves two)



Tobago Sunrise

Wray & Nephew, Chinola mango liqueur, raspberry shrub, grapefruit



Kingston Solero

Kingston 62 Gold, Chinola mango liqueur, vanilla, lime, coconut cream, mango coulis

COCKTAILS



Siren's Call

White rum, passion fruit, pineapple, strawberry, guava



Raspberry Reggae

Dark rum, blackberry, guava juice, raspberry soda, lime (try with gin or vodka)



Bahama Mama

Koko Kanu, Hawksbill Banana, coconut, pineapple, sorrel



Coffee Rumtini

Dark rum, coffee liqueur, espresso, demerara (try with vodka)



Passion Fruit Rumtini

White rum, passion fruit liqueur, pineapple, vanilla, fizz (try with vodka)



Reggae Rum Punch

Wray & Nephew, lime, pomegranate, mango



Strawberry Daiquiri

Kingston 62 White, lime, demerara, strawberry



Troublemaker

Wray & Nephew, Pusser's, lime, pineapple, guava, sorrel



Mai Tai Punch

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



Tingaling

Gin, fizz, grapefruit crush, elderflower
(try with rum or vodka)



Koko Colada

Koko Kanu, Hawksbill Pineapple, coconut cream



Pineapple Daiquiri

Hawksbill Pineapple, pineapple, lime



Sarti Spritz

Sarti Rosa, passion fruit, fizz, soda



Mango Paloma

Tequila, triple sec, mango, grapefruit crush, lime



Rum Runner

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

ZERO COCKTAILS



Passion Paradise

Passion fruit, lime, guava



Strawberry Non Daiquiri

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



Virgin Colada

Lyre's White Cane, pineapple, coconut



Grapefruit & Coconut Nojito

Lyre's White Cane, lime, mint, grapefruit, coconut



Mai Tai Zero

Lyre's White Cane, yuzu, pineapple, orgeat



Raspberry Reggae 0%

Raspberry shrub, raspberry soda, guava, lime

BEER & CIDER

Carib Lager

Atlantic Pale Ale

Island Press Cider

Madri 330ml

Madri Zero 0.0% 330ml

Carib Sorrel Shandy 0.9% 275ml

FIZZ

Il Baco da Seta Prosecco Italy

SOFTS

Speak to a team member for our selection of Homemades, Sodas, Juices & Hot Drinks

Service not included

All tips go directly to our team, with at least 50% going straight to your server. A discretionary 10% service charge will be added to tables of 5 or more.

Scan the QR for allergens & calories.

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.

🌱 Vegan 🌿 Vegetarian



ALL 08.26

Turtle Bay