

# Early Bird Bottomless Brunch

The kind of brunch that starts with a smile and ends with one more story.  
A table full of laughter, a room full of rhythm, bright flavours and Caribbean feeling in the air.  
No rush. No rules. Just good people, good music and nowhere else to be.

Any two small plates, or one Brunch or Bigger Plate plus bottomless drinks

£36 per person | 90 minutes | Start with a glass of Champagne +£10

## 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 <sup>Ⓥ</sup> / Plantain <sup>Ⓥ</sup>

### Full Caribbean

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

### Vegan Caribbean <sup>Ⓥ</sup>

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

Add fried egg <sup>Ⓥ</sup>

### Sweetcorn Hash <sup>Ⓥ</sup>

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 <sup>Ⓥ</sup>

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 <sup>Ⓥ</sup>

## Small Plates

Choose any two

### Crispy Wings

24hr marinated, fried and tossed in a choice of:

Hot Mango / Jerk Gravy /  
Garlic Glaze / Rumm BBQ

### Charred Corn Ribs

Smoky, spiced, juicy. Perfect to share Choose:

Sweet Tamarind / Hot Mango <sup>Ⓥ</sup> /  
Garlic Glaze <sup>Ⓥ</sup>

### Sweetcorn Fritters <sup>Ⓥ</sup>

Crispy golden fritters with mango mole

### Trini Doubles <sup>Ⓥ</sup>

A Trinidadian favourite – soft bara roti, curried chickpeas, pickled chow, and a dash of hot sauce.

### Chilli Squid

Coconut 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, fried chicken, avocado, slaw, tomato & cucumber.

### Jerk Chicken Breast

Chargrilled over open flame. Choose:

Jerk Gravy / Garlic Glaze / Mo'Bay /  
Hot Mango

### Beach Burgers

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

Choose:

#### - Smashed Burger

Two beef patties, melted cheese, chilli mayo

#### - Crispy Chicken

Fried thigh, chilli mayo

#### - Jackfruit Burger <sup>Ⓥ</sup>

Crispy jackfruit patty, green seasoning, tomato

### Island Wellness Bowl <sup>Ⓥ</sup>

A bowl full of health. Charred veg, leaves, channa, corn ribs, watermelon, plantain, candied beetroot, pineapple salsa, rice & peas

With - Spiced Prawns / Grilled Chicken

### Curry Goat

A classic. Slow-roasted with garlic, ginger & warm Scotch-bonnet spice

### Brown Chicken

Braised thighs, tomatoes, thyme, peppers, plantain

### Curry Okra & Spinach <sup>Ⓥ</sup>

Vibrant and warming, packed with spinach, okra & chickpeas

### Trini Coconut Curry

Creamy coconut, ginger, garlic, green seasoning. If you'd like it milder, just ask.

Choose: Chicken / Prawns





# Bottomless Drinks Selection

Turtle Bay



## 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 **NEW**

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, sorrel, pomegranate, mango

### Strawberry Daiquiri

Kingston 62 White, lime, demerara, strawberry

### Troublemaker **NEW**

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

### Mai Tai Punch

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

### Tingaling **NEW**

Gin, fizz, grapefruit crush, elderflower

### Koko Colada

Koko Kanu, Hawksbill Pineapple, coconut cream

### Pineapple Daiquiri **NEW**

Hawksbill Pineapple, pineapple, lime

### Sarti Spritz **NEW**

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 **NEW**

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

### Mai Tai Zero **NEW**

Lyre's White Cane, yuzu, pineapple, orgeat

### Raspberry Reggae Zero

Raspberry shrub, raspberry soda, guava, lime

## Beer & Cider

Carib Lager

Atlantic Pale Ale

Island Press Cider

Madri 330ml

Madri Zero 0.0% 330ml

## Fizz

Il Baco da Seta Prosecco *Italy*

Speak to a team member for our selection of hot drinks

## Homemade Softs

Ginger Beer

Grapefruit Crush

Sorrel Lemonade

Mango & Limeade

Guava & Watermelon

## Sodas & Juices

Cola / Diet Guava

Lemonade Mango

Orange Pineapple

## Sides

Rice & Peas **VG** £3.95

Spiced Fries **VG** £3.95

Sweet Potato Fries **VG** £4.50

Garlic Flatbread **VG** £5.00

- With Cheese **V** £6.00

Mac & Cheese **V** £3.95

Giant Couscous **VG** £3.95

Charred Jerk Veg **VG** £3.95

Garlic Tenderstems<sup>®</sup> **VG** £4.60

Green Salad **VG** £3.95

Coconut Creamed Spinach **V** £4.40

## Add Ons

Bara Roti **VG** £2.20

Dumplings **VG** £2.20

Pineapple Salsa **VG** £2.20

Pickled Cucumber **VG** £2.20

Creamy Slaw **V** £2.20

Sweet Plantain **VG** £2.20

## 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.

**VG** Vegan **V** Vegetarian

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.