

Early Bird Bottomless Brunch

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 [Ⓥ] / 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 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 [Ⓥ] /
Garlic Glaze [Ⓥ]

Sweetcorn Fritters [Ⓥ]

Crispy golden fritters with mango mole

Trini Doubles [Ⓥ]

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 [Ⓥ]

Crispy jackfruit patty, green seasoning, tomato

Island Wellness Bowl [Ⓥ]

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 [Ⓥ]

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® **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.