# Escape stothes this

2 courses £26
3 courses £31

Bottomless!

The last of the la

turtlebay.co.uk/new-years-eve





## Go Bottomless this New Year's Eve! <</p>

Add 2 hours of bottomless cocktails, draft Red Stripe, prosecco, mocktails, softs & hot drinks

+£25

Whole table must participate | Sundowners not included

# STARTERS

#### Trini Doubles (B)

Trinidad & Tobago street food - soft bara roti topped with curried chickpeas & cucumber chutney

#### Sweetcorn Fritters (1)

Crunchy on the outside, fluffy on the inside - sweetcorn, onion, & chilli fritters, topped with mango mole

#### **Garlic Pit Prawns**

Inspired by Jamaican pepper prawns - whole king prawns, chilli & garlic butter with grilled roti

#### **Jerk Pit Wings**

Succulent and juicy chicken wings, marinated for 24 hours in our secret recipe jerk rub, flame-grilled for a smoky flavour, & topped with fiery jerk gravy

#### **Crispy Chilli Squid**

Strips of squid, marinated, crumbed & crisped, with mango mole & mild jerk mayo

### MAINS

# Upgrade Spiced Fries or Rice & Peas to Cheesy Jerk Fries or Mac & Cheese +£1

#### **Jerk Chicken Half or Breast**

Smoky, chargrilled chicken covered in our rich jerk gravy, with hints of thyme, allspice, & scotch bonnet. Choose from half or breast. Served with either coconut rice & peas or spiced fries

#### Mo'Bay Chicken

Chargrilled chicken breast topped with a mildly spiced, creamy sauce, & served with sweet plantain. Served with either coconut rice & peas or spiced fries

#### Vegan Jerk "Chicken" (1)

Marinated plant-based "chicken" breast, chargrilled & topped with our rich jerk gravy. Served with pineapple chow, and either coconut rice & peas or spiced fries

#### Jerk Lamb Rump +f4

Tender lamb rump steak marinated, fire-grilled and slow roasted. Served with our rich jerk gravy, sweet potato mash & roasted greens

#### **Jerk Salmon**

Pan-fried for a crispy skin & smothered in jerk gravy, with a zing of lime. With slaw and either coconut rice & peas or spiced fries

#### **Curry Goat**

One of the most iconic dishes across the islands. Tender goat marinated in aromatic spices, green seasoning & scotch bonnet. Served with coconut rice & peas

#### Curry Chickpea & Callaloo 🔞

Rich curry packed with greens and chickpeas, slowly simmered in a creamy coconut sauce with aromatic spices. Served with coconut rice & peas

## **PUDDINGS**

#### Ginger Pudding ®

A warm, spiced pudding infused with ginger. With fresh pineapple compote & coconut ice cream

#### Salted Caramel Chocolate Brownie V

The ultimate indulgent treat, served with coconut ice cream

#### Cheesecake V

Buttery toffee cheesecake, topped with a vibrant mango coulis

#### Ice Cream (B

Choose any 3 scoops of our deliciously creamy ice cream. Ask for our flavours

