

Turtle Bay

ISLAND NIGHTS

AT THE BAY

TWO COURSES +
90 MINUTES OF
UNLIMITED DRINKS
ALL FOR £50

EVERY DAY
FROM 5PM

Vibrant food,
flowing drinks and
island energy.

Made for getting
together and making
a night of it.

Ask a member of the
team for the
Island Nights menu

BAY AFTER DARK

Every day from 8:30pm till late

The night is just getting started.
Join us for live DJs and performers, see who's playing
on our What's On Board / website

2'4'1 Cocktails

MOËT & CHANDON
Bottle 60
125ml 15

House Wine
(500ml Carafe) 15

All Pints

5

Double Spirit & Mixer

7.5

Mount Gay - Eclipse & Silver •
Hawksbill Spiced Rum •
Still Gin • Fris Vodka

Cocktails ALL 13.5

Happy Hour 2'4'1, all day, every day – The same cocktail, at the same time

FRUITY & TROPICAL

 **Raspberry Reggae**
Dark rum, blackberry, guava
juice, raspberry soda, lime

 **Sarti Spritz**
Sarti Rosa, passion fruit,
fizz, soda

 **Jamrock Punch**
Vodka, strawberry, lime, passion
fruit, guava, grapefruit

 **Cherry Me Crazy**
173 Black Cherry, Martini
Bianco, yuzu, raspberry shrub,
pineapple

FRESH & ZESTY

 **Pineapple Daiquiri**
Hawksbill Pineapple,
pineapple, lime

 **Calypso**
Tequila, triple sec, lime,
watermelon, grapefruit

 **Strawberry Daiquiri**
Kingston 62 White, lime,
demerara, strawberry

 **Passion Fruit Mojito**
Appleton Signature,
lime, passion fruit, mint,
vanilla

 **Tingaling**
Gin, fizz, grapefruit crush,
elderflower

RICH & CREAMY

 **Coffee Rumtini**
Dark rum, coffee liqueur,
espresso, demerara

 **Bahama Mama**
Koko Kanu, Hawksbill Banana,
coconut, pineapple, sorrel

 **Koko Colada**
Koko Kanu, Hawksbill
Pineapple, coconut cream

 **Passion Fruit Rumtini**
White rum, passion fruit
liqueur, pineapple, vanilla,
fizz

BOLD & SPICED

 **Jamaican Mule**
Deeds Spiced, yuzu, falernum,
ginger beer

 **Reggae Rum Punch**
Wray & Nephew, lime,
pomegranate, mango

 **Bajan Spicy Marg**
Tequila, mango, lime, honey,
triple sec, Scotch bonnet

 **Zombie**
Wray & Nephew, Pusser's,
falernum, passion fruit,
pineapple, bitters

 **Cherry Sling**
Kingston 62 Gold,
173 Black Cherry, lime, vanilla,
grapefruit soda

Wine 125ml available

175ml 250ml bottle

RED

Tempranillo, La Vivienda, Spain	8	9.5	27
Nero d'Avola, Da Luca, Italy	9	10.5	29
Malbec, Portillo, Argentina	9.5	11	30
Malbec, Zuccardi Brazos, Argentina	10.5	12	33

WHITE

Verdejo, La Vivienda, Spain	8	9.5	27
Pinot Grigio, Da Luca, Italy	9	10.5	29
Chenin Blanc, Kleine Zalze, South Africa	9.5	11	30
Sauvignon Blanc, Waipara Hills, New Zealand	10.5	12	32

ROSÉ

Pinot Grigio Rosé, Vinuva, Italy	8	9.5	27
Provence Rosé, Héritage, Estandon, France	10.5	12	34
Côtes de Provence Rosé, Whispering Angel, France	11.5	15	45

FIZZ

250ml bottle

Prosecco, Il Baco da Seta, Italy	6	29
Champagne, Moët & Chandon Impérial Brut, France	19	70

Service charge
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.



MAIN 10.26

 Vegan  Vegetarian



Zeros

2 for 10 all day, every day

The same cocktail, at the same time

 **Virgin Colada** 8
Lyre's White Cane, pineapple,
coconut

 **Raspberry Reggae** 6
Raspberry shrub, raspberry
soda, guava, lime

 **Strawberry Non
Daiquiri** 8
Lyre's White Cane, demerara,
strawberry, lime, guava

 **Passion Paradise** 6
Passion fruit, lime,
guava

 **Mai Tai Zero** 8
Lyre's White Cane, yuzu,
pineapple, orgeat

 **Grapefruit &
Coconut Mojito** 8
Lyre's White Cane, lime, mint,
grapefruit, coconut

Beer & Cider

DRAFT

pint

Carib Lager 5.9
Atlantic Pale Ale 6.5
Island Press Cider 6.5

BOTTLES

330ml

Madri Lager 5
Madri Zero 0.0% 5
Lucky Saint IPA 0.5% 5
Guinness 0.0 568ml 6

Hot Drinks

Unlimited refills

Island Press Coffee 3.2
French press coffee for one

Teas 3.2
English Breakfast, Earl Grey, Green,
Peppermint, Lemon & Ginger,
Strawberry & Raspberry

Turtle Bay

BREAKFAST • LUNCH • DINNER • LATE NIGHT

Life is better when it's shared. Inspired by the warmth of the Caribbean,
Turtle Bay is a place for bold flavours, flowing cocktails and easy island spirit,
from laid-back brunches to lively nights out around the table.



Breakfast & Brunch

Easy mornings on island time 10am – 5pm (3pm Sat)

Full Caribbean	11.5
Bacon, jerk sausage, beans, tomato, mushroom, sourdough toast & fried egg	
Curry Goat Hash & Eggs CHEF’S PICK	12
Crispy potatoes, slow-cooked curry goat, pickled onions and herbs, topped with a fried egg.	
Feeling hungry? Also available as a larger portion	15
Honey Bunny Yardbird	10.5
Crispy fried chicken, stack of bara roti, fried egg and watermelon, finished with maple syrup	
Vegan Yardbird [®]	10.5
Crispy Miami vegan fried ‘chicken’ patty, avocado, bara roti stack, maple syrup, watermelon	
Sunrise Steak & Eggs MOST POPULAR	13
28-day aged grilled rump, Trini-churri, avocado, tomato, fried egg, sourdough toast	
Sweetcorn Hash ^①	10.5
Sweetcorn fritters, poached egg, halloumi, avocado, mango mole, maple syrup	
Martinique Toast	
Brioche French Toast with a choice of	
– Caramelised plantain, coconut & lime yoghurt, mango ^①	9.5
– Crispy bacon, fried egg, maple syrup	10.5

Ackee & Callaloo [®]	10.5
Creamy ackee, grilled peppers and coconut callaloo on sourdough toast.	

Breakfast Roti Wrap	9
Cream cheese, chilli jam, rocket and sweet pink onion	
Choose: Bacon & egg, spiced sausage & egg, or ackee & callaloo ^①	

Tropical Granola & Fruit Bowl [®]	7.5
Crunchy granola, coconut yoghurt and seasonal fruit	

Extras A little bit more of what you love

Bacon	1.5	Grilled Tomato	1
Egg – poached or fried	1	Smashed Avocado	1.5
Spiced Sausage	1.5	Halloumi	2
Grilled Mushroom	1		

Island Drinks Sunshine sips to start the day

Fresh Juices	3.5	Teas	3.2
Orange, Pineapple, Mango, Guava		English Breakfast, Earl Grey, Green, Peppermint, Lemon & Ginger, Strawberry & Raspberry	
Island Press Coffee	3.2		
French press coffee for one			

Appetisers & Sharing

Perfect to start, share or graze

Picky Bits	3.5 each / 3 for 9
Jerk Sausage [®] / Chilli Rice Crackers [®] Plantain Chips [®] / Chilli & Thyme Olives [®]	
Sweetcorn Fritters [®] MOST POPULAR	7
Crispy golden fritters with mango mole	
Trini Doubles [®]	5
Soft bara roti, curried chickpeas, cucumber chow, dash of hot sauce	
Tamarind Pork	8
Sticky tamarind & chilli glazed bites	
Crispy Wings 6 or 12	7.5 / 12
Marinated for 24 hours, fried crisp and tossed in your choice of: Hot Mango / Jerk Gravy / Rum BBQ	
Pit Prawns 4 or 8 CHEF’S PICK	8.5 / 15
Grilled whole prawns, Scotch bonnet, garlic butter, roti	
Chilli Squid	8
24 hour coconut marinade, panko, chilli mayo, mango mole	
Baked Goats Cheese ^①	8
Sundried tomatoes, caramelised onions, chilli oil	
Charred Corn Ribs [®]	7
Smoky, spiced, juicy and tossed in garlic butter	
Mango Fried Chicken	7.5
Crispy chicken thigh, fresh mango, Bajan hot sauce	
Loaded Jerk Fries	8
Golden fries, rich jerk gravy, melted cheese, chilli mayo Choose: Chicken or Pulled Pork	

Salads & Bowls

Fresh and vibrant

Buddha Bowl [®]	12
Tenderstems [®] , leaves, channa, corn ribs, watermelon, plantain, avocado, beetroot chow, pineapple chow, rice & peas	
Add: Spiced Prawns or Grilled Chicken	15
Avocado & Mango Salad [®]	12
Leaves, tomatoes, pomegranate seeds, pineapple dressing	
Add: Spiced Prawns or Grilled Chicken	15

[®] Vegan ^① Vegetarian

Jerk Pit

Our signature recipe

Jerk Chicken – Breast, Thighs or Half	10	16
Marinated for 24 hours and grilled over open flame for that unmistakable smoky flavour. Choose: Jerk Gravy / Mo’Bay / Hot Mango		
Whole Rack Of Ribs	17.5	23.5
Fall-off-the-bone pork ribs, with creamy slaw. Choose: Jerk Gravy or Rum BBQ		

The Grill

All fired up and straight off the flame

Carib Steak MOST POPULAR	15	21
28-day aged rump, served pink with Trini-churri Add: Whole Prawns +3		
Lamb Steak	17	23
Succulent and tender, served pink, with sweet pineapple chow and parsley oil		
Black Tiger Prawns CHEF’S PICK	28	34
Huge, juicy whole prawns, flame-grilled and tossed in Bajan mango sauce, garlic butter and spices		
Tamarind Salmon	15	21
Whole fillet, sweet tamarind glaze, creamed spinach		
Whole Sea Bream	17.5	23.5
Garlic butter, Trini-churri, lemon & thyme		
Grilled Octopus	16.5	22.5
Charred over open flame, served tender with a bright tomato salsa and chilli oil		

Caribbean Comforts

Favourites with an island twist

Kingston Fried Chicken CHEF’S PICK	10	16
Golden, crispy fried chicken with a perfectly seasoned coating, hot sauce and creamy slaw		
Mac & Cheese ^①	15	
Rich and creamy with triple cheese. Choose: Chicken, Pulled Pork or Mushrooms		

Sides

Rice & Peas [®]	4.2
Fries [®] – Plain / Spiced / Sweet Potato + 50p	4.2
Garlic Flatbread [®] Add Cheese +1 ^①	5
Mac & Cheese ^①	4.2
Green Salad [®]	4.2
Garlic Tenderstems [®] [®]	4.2

West Indian Curries

Slow-cooked comfort, big on flavour

Curry Goat MOST POPULAR	12	18
Slow-cooked with garlic, ginger and Scotch bonnet until tender. A classic and a Turtle Bay favourite		
Brown Stew Chicken	11	17
Tender grilled chicken thigh in a deep, savoury-sweet brown stew. A favourite across the islands		
Trini Coconut Curry – Chicken or Prawn +1	11	17
Creamy coconut, ginger, garlic, green seasoning. If you’d like it milder, just ask		
Curry Tofu [®]	10	16
Creamy tofu and green beans in a gently spiced Caribbean curry sauce, with vibrant green seasoning		

Burgers & Wraps

Perfect for lunch or late night cravings

Smashed Burger	11	17
Our ultimate burger. Double smashed beef, melted cheese and signature burger sauce		
Crispy Chicken Burger	11	17
Crunchy, juicy fried chicken thigh with a kick of chilli mayo		
Miami Burger [®]	10	16
Crispy vegan fried ‘chicken’ patty with vegan mayo, gherkin, pink onion, lettuce, beef tomato		
All burgers are served in a soft vegan brioche bun with lettuce, pickles and pink onions. Add: Bacon +1.50		
Carib Roti Wraps	9.5	15.5
Jerk Chicken / Pulled Jerk Mushrooms [®] / Halloumi ^① Grilled roti, tomato, lettuce, signature sauce & a jerk gravy dip		



Accompaniments

Bara Roti [®] / Dumplings [®]	2.2
Pineapple Chow [®] CHEF’S PICK	2.2
Cucumber Chow [®]	2.2
Beetroot Chow [®]	2.2
Sweet Plantain [®]	2.2
Creamy Slaw ^①	2.2

Lunch Escapes

Mon – Fri before 4pm

LONG LUNCH (serves 2) 34

Switch off and settle in

Start	Trini Doubles + Sweetcorn Fritters
Choose	Half Jerk Chicken, Whole Sea Bream or Buddha Bowl
With	Rice & Peas, Spiced Fries, Dumplings, Pineapple Chow + Creamy Slaw

QUICK LUNCH 12

Perfect for a lunchtime pitstop

Choose	Any Burger or Roti Wrap
With	Spiced Fries or Green Salad

LUNCH BOWL 9

Big flavour. Lunch sorted.

Choose	Jerk Chicken or Tofu [®] Rice & Peas, spicy mayo, jerk gravy
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Set Feasts

CLASSIC FEAST (serves 2-3) 57

Enjoy our favourites, selected for you

Start	Sweetcorn Fritters + Chilli Squid + Mango Fried Chicken
Then	Half Jerk Chicken + Curry Goat + Creamy Slaw + Cucumber Chow
Unlimited	Rice & Peas + Bara Roti + Spiced Fries

JERK BARBEQUE (serves 2) 39

Smoky, saucy and full of Caribbean soul

Both	Half Jerk Chicken + Rum BBQ Ribs
With	Spiced Fries, Rice & Peas, Pineapple Chow & Sweet Plantain

If you’d like to change your sides, just ask

FAMILY PLATTER (serves 2-3) 30

Jerk chicken feast made for sharing

Choose	Whole Jerk Chicken – with Jerk Gravy, Mo’Bay or Hot Mango
With	Spiced Fries, Rice & Peas, Creamy Slaw & Sweet Plantain

If you'd like to change your sides, just ask

Little Turtles Eat Free

Kids eat free with every adult spending 15 or more.

All day, Every day.