



AWARD WINNING CHEF COLLIN BROWN CARIBBEAN INSPIRED MENU

STARTERS

Chicken BBQ Wings (MU, G, C, SO) Deep fried and served with sriracha mayo, garlic aioli & rum BBQ sauce	9.5
Cauliflower Wings (PB) (MU, G, C, SO) Deep fried and served with sriracha mayo, garlic aioli & rum BBQ sauce	7
Chicken Satay skewers (P, MU) Chicken, sweet peanut & lemongrass sauce	9.5
Prawn Satay Skewers (P, MU, SH, N, SE) Shrimp with sweet peanut & lemongrass sauce	12
Pina Colada Prawns (SH, E, G, MU, SO) Coconut crusted shrimp, rum pineapple brunoise, spicy coconut rundown	12
Edamame Beans (PB) (SO, MU) Served with Maldon salt or hot sauce	6
Crispy Squid (MO, E, MU, SO) Fried squid with mango lime & chilli	8.5
Spicy Houmous (PB) (G, D, SE, SO, MU) Served with black olives, crispy chickpeas, raisins, parsley & pitta bread	6.5
Corn Ribs (V) (D, MU) Oven roasted corn with clarified butter, sriracha mayo & garlic aioli	7.5
Ham Croquettes (E, MU, G, SO) Fried Panko, prosciutto ham, potato & scotch bonnet on a coconut rundown	7.5
Padron Peppers (PB) (MU) Served with garlic aioli & sriracha mayo	7.5

MAINS

Miso Aubergine (PB) (SO, MU) Sauteed aubergine, salad, white miso & crispy shallots	11.5
Lemon pepper Chicken Tenders (E, G, C, MU, SO) Crunchy fried chicken breast served with lemon-pepper seasoning & sriracha mayo.	14.5
Pulled Beef and Plantain Stack (MU, SO, S) Ripe plantain, smashed, fried and stacked with succulent slow cooked beef & rum infused bone marrow gravy.	19.5
Jerk Chicken (SO, S, MU, G, C) Boneless chicken thigh marinated in Caribbean spices, served with rice & peas	14.5
Hawaiian Beef (D) 24 hours slow cooked in oven, with rum pineapple salsa on bed of potato & greens	19.5
Jerk Salmon (D) (F) Served on a bed of baby potatoes with swiss chard, sautéed in clarified butter.	17.5
Patatas Con Carne (MU, D, C) Pulled beef with a fried egg & Sriracha mayo, aioli and fresh coriander.	15.5

DESSERTS

Rum Cake (PB) (G) With rosewater cream, mixed berries & mango coulis	8
Fried Oreos (D, E, G, SO) With chocolate sauce & vanilla ice cream	7.5

SIDES

Truffle Fries (PB) (MU) Served with garlic aioli	7.5	Jamaican Rice & Peas (PB) (G, MU, SO, S) Basmati rice, red kidney beans & coconut cream	5
Skinny Fries (PB) (MU) Served with garlic aioli	5	Red Cabbage Slaw (PB) (MU, S) Red cabbage, red onion, vegan mayo	5
Fresh Salad (PB) Chopped cucumber, cherry tomatoes, red onion & parsley with basil oil	6	Patatas Bravas (MU, D, S, SO) With sriracha mayo, aioli & fresh coriander	9

KEY TO ALLERGIES AND DIETS

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (PB) Plant-based, (V) Vegetarian, (GF) Gluten free