

SET MENU

2 COURSES FOR £13 or 3 COURSES FOR £15

Available Sunday - Thursday



Caribbean cooking is all about West Indian spices, mixed with flavours & influences from all over the world, to create a truly unique menu that's great for sharing with your friends or just to indulge!

STARTERS *Inspired by beach shack & street vendors across the Caribbean*

OUR JERK PIT WINGS

24 hour spice marinated wings, spicy jerk glaze, sour orange chutney

CRISPY WHITEBAIT

Panko coated whitebait, fresh lime & jerk mayo

SWEET CORN FRITTERS (Ve)

Sweet corn, spring onion, West Indian hot sauce

CRISPY OKRA (V)

Panko coated okra, mango mole, jerk mayo

MAINS *From our Jerk Pit grill & One Pots*

JERK CHICKEN BREAST

Pit grilled, served with coconut rice 'n' peas, sour orange chutney, coconut shavings & Caribbean slaw

BABYBACKS

24 hour spice marinated back pork ribs, spicy jerk glaze, sweet potato fries & Caribbean slaw

BROWN CHICKEN STEW

Tomato, allspice, thyme, scotch bonnet, ginger, coconut rice 'n' peas, dumplings

AUBERGINE CURRY (Ve)

With sweet potato in a light fragrant curry sauce, with steamed rice & roti flatbread

PUDDINGS *The perfect way to round off your meal*

BANANA & TOFFEE CHEESECAKE

Triple layered cheesecake with crispy biscuit base, creamy soft cheese, banana & toffee

SALTED CARAMEL BROWNIE (Ve)

Salted caramel baked pie. Served warm with light chocolate ice-cream

SPICED RUM & CHOCOLATE POT (V)

Set spiced rum & chocolate pot, with coconut ice-cream

GRILLED FRESH PINEAPPLE (V)

With rum caramel & coconut ice-cream

(V) Vegetarian (Ve) Vegan

Due to the presence of nuts in some of our dishes we cannot guarantee absence of nut traces in our dishes. If you require any information about allergens in our food or drink please ask your server.