



## Reduced Menu

### Starters

Grilled shrimps with garlic, lemon and scotch bonnet marinade, chilli and tomato jam, mango dressing, garlic crouton £10

Smoked barbecue wings, barbecue sauce £7

Sweet potato croquettes, chilli and tomato jam £7.50

### Mains

Jerk salmon supreme, rice and peas, mango and passionfruit dressing, chilli and tomato jam £18\*

Sweet potato and coconut curry, roast breadfruit, rice and peas £15\*

Grilled lobster tail, salad, French fries\*\*, mango dressing £23

Smoked barbecue jerk chicken and spiced gravy, rice and peas £13\*

*\*Rice will be served family style (subject to chefs choice)*

*\*\*Upgrade to sweet potato fries £1.50*

### Sides

Lobster mac and cheese £6

French fries £2

Sweet potato fries £3

Plantain £2

*Starters can only be ordered as a starter, sides can only be order with main courses*

### Desserts

Ice cream - vanilla or rum and raisin ice cream £5

Vanilla cheesecake, cherry sauce £6

Spiced apple crumble, vanilla ice cream £6

***Smoke ring: This consists of a pink band of colour under the surface of the meat. This is a representation of the chef's signature sign of low and slow smoking.***

If you suffer from a food allergy or intolerance, please discuss with one of the team who will be happy to advise. Due to the presence of nuts, shellfish, wheat and other allergens in our restaurants/kitchens, there is a small possibility that traces may be found in any of our food items. Every care is taken to avoid any cross contamination when preparing an allergy or intolerance meal, however the kitchen does process allergenic ingredients and there isn't a specific allergen free zone.