



Reduced Menu

Starters

Grilled shrimps with garlic and lemon, chilli and tomato jam, mango dressing, garlic garlic croutons £9

Smoked barbecue wings with mixed leaf salad £7

Charcoal roasted sweet potato, tomato and chill jam, mango dressing, desiccated coconut £7.50

Mains

Jerk salmon supreme, mango and passionfruit dressing, chilli and tomato jam £18

Fusion coconut sauce with marinated vegetables and plantain £14

Grilled lobster tail with pan fried shrimp, salad, French fries, mango dressing £25

Smoked barbecue jerk chicken and spiced gravy £13

Rice will be served family style

Sides

Lobster mac and cheese £6

French fries £2

Sweet potato fries £3

Plantain £2

Desserts

Individual Ice creams £4

Chocolate and salted caramel bombe £5

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.