



ADIAN'S DINING
TROPICAL FUSION

REDUCED MENU

STARTERS

GRILLED SHRIMPS

Garlic lemon and scotch bonnet marinade, chilli and tomato jam, mango, mint and lime dressing, garlic crouton

£11

CRISPY BREADFRUIT

Chilli and tomato jam, sweetcorn salsa, mango, mint and lime dressing

£7

ALLSPICE SMOKED BBQ WINGS

Barbecue sauce, sweetcorn salsa

£7

MAÏNS

SWEET POTATO & COCONUT CURRY*

Chickpeas, roast breadfruit, rice and peas, coconut shavings

£15

GARLIC BUTTER GRILLED LOBSTER TAIL

Mixed leaves, sweet potato fries, sweetcorn salsa, mango, mint and lime dressing
Add grilled shrimp £5.

£25

SMOKED BBQ CHICKEN WITH JERK SPICES*

Spiced sauce, rice and peas

£13

JERK SALMON SUPREME*

Mango and passionfruit dressing, roquito pearl peppers, chilli and tomato jam, rice and peas

£18

GRILLED TAMARIND GLAZED LAMB CUTLETS

Seasonal vegetables, satuéed potatoes, spiced sauce

£17

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

SIDES

LOBSTER MAC AND CHEESE

£6

SWEET POTATO FRIES

£3.50

FRENCH FRIES

£2

PLANTAIN

£2

DESSERTS

ICE CREAM

Vanilla, rum and raisin ice cream
Vegan vanilla ice cream available

£5

CHEF'S CHOICE CRUMBLE

Vanilla Ice Cream

£6

CHEESECAKE

Chef's choice.

£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.