

Please note that a 12.5% service charge will be added to you bill.

Select any TWO/THREE courses of your choice from STARTER, MAIN & DESSERT

All main courses INCLUDE a portion of rice & peas OR plain rice. Excl dishes marked with an *. Menu is subject to change

Restaurant Menu

Starters

Signature Soup

Red kidney beans soup served with boiled dumpling.

Vegetable Fritter Balls

Spicy dough of chopped sweet peppers dressed with mango puree.

Callaloo Pancake Rolls

Callaloo, wrapped in filo pastry fried and served in sweet & sour sauce.

Duck Breast Pancake Rolls

Spicy dough of chopped sweet peppers dressed with mango puree.

Jerk Chicken Fillet

Chicken breast cooked with in-house jerk spices and served on a bed of freshly made salad.

Sweet Chilli Prawns

Prawns cooked in sweet chilli sauce and coconut milk sauce and served on a bed of freshly made salad.

Cheesy Lobster

Lobster marinated in coconut cream, grilled and served on a bed a freshly made salad.

Spicy Whitebait Fish

Tender fresh water fish, tossed in scotch bonnet pepper, dusted with flour and fried.

Main

Meat Dishes

Braised Oxtail

Oxtail tenderly cooked with onion, scotch bonnet and butter bean sauce.

Curry Goat

A classic dish of boneless meat simmered in its marinade.

Signature Jerk Chicken

Succulent chicken breast seasoned with in-house jerk spices grilled and served on a bed of glazed tomatoes.

Brown Stew Chicken

Marinated caramelized chicken cooked in its rich sauce complimented with thyme, onions, sugar and scotch bonnet.

Fish Dishes

Ackee & Saffish

Ackee & Saffish is tenderly sautéed with spring onion, tomatoes and scotch bonnet pepper.

Sea Bass*

Fillet of sea bass steamed served with mash potato and spinach topped with tenderized cherry tomato.

Stew Fish

Fish is seasoned, fried and cooked to perfection.

Vegetarian Dish

Spicy Vegetable Curry

Broccoli, cauliflower and carrots are tenderly cooked in coconut milk served with plain rice.

Ackee

Tenderly sautéed with spring onion & cherry, tomatoes.

Sides

All sides are priced at £4.00 each.

Fried Plantain
Fried Dumplings
Mixed Salad
Coleslaw
Macaroni & Cheese

Desserts

Signature Rum Cake

Authentic Jamaican rum-cake served with double cream & royal icing.

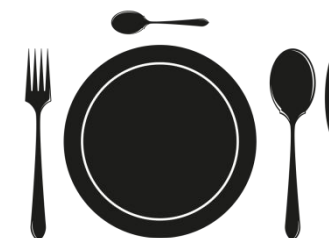
Banana & Custard Cake

Home-made banana cake served with custard.

Cheesecake

Mango Sorbet

Vanilla Ice-Cream



White Wine

Tarabilla Blanco 2014, Galicia, Spain

Fresh and crisps with apples, pear and citrus

Bottle: £16.00 Glass: £5.25

Goleta Sauvignon Blanc 2014, Central Valley, Chile

Fresh with zippy citrus flavours and capsicum.

Bottle: £18.50 Glass: £6.00

Pinot Grigio "il Narratore, Veneto, Italy

Dry, refreshing and easy drinking with delicate almond flavours

Bottle: £20.00 Glass: £6.00

Vaquero Chardonnay 2013, California

Unoaked and fruit driven with crisp citrus and apple fruit.

Bottle: £22.50 Glass: £6.00

Villa Ste Croix Viognier 2014, Pays d'Oc, France

Aromatic and fresh with peach and stone fruits

Bottle: £24.00

Clarence River Sauvignon Blanc 2014, Marlborough, New Zealand

Intense elderflower with grapefruit and gooseberry flavours.

Bottle: £27.00

Gavi 'Mezzana', 2014, Dezzani, Piedmont, Italy

Light and zippy white with green apple and citrus.

Bottle: £29.00

Chablis, Louis Robin, 2013, France.

Classic Chablis flavours of green apple, citrus fruits and a slight honeyed note.

Bottle: £33.00

Rose Wine

Tarabilla Red 2014, Galicia, Spain

Warm and rich goes perfectly with grilled meats.

Bottle: £16.00 Glass: £5.25

Rocca Merlot 2014, Veneto, Italy

Juicy merlot with redcurrants and summer berries.

Bottle: £18.00 Glass: £6.00

Valcheta Malbec 2014, Mendoza, Argentina

Ripe blackcurrant and hints of dark chocolate with a spicy finish

Bottle: £20.00 Glass: £6.00

The War Horse Shiraz, Stellenbosch, South Africa

Vibrant aromas of raspberries, cherries, with a note of blackberries and gentle flavours of vanilla and plums.

Bottle: £21.50 Glass: £6.00

Cotes du Rhone, Les Combelles 2012, Rhone Valley, France

Blackberry, strawberry and cherry with a hint of spice and earthy notes

Bottle: £24.00

The Crusher, Wilson Vineyard Pinot Noir, 2012, California

Aromas of cherry, raspberry followed by summer berries and a slight smokiness

Bottle: £29.00

Château La Verrière, Bordeaux Supérieur, France

Red cherries and blackberry, with smooth, powerful flavours of juicy raspberry and toasted notes from barrel ageing

Bottle: £30.00



Rose Wine

Montefresco Rosato di Veneto, Italy

Fresh and delicate with a pale colour

Bottle: £16.00 Glass: £5.25

Blushmore Zinfandel Rose, California 2013

Bright coral in colour, with delicious sweetness, offset by a tangy acidity.

Bottle: £18.50 Glass: £6.00

Mon Rosé de Montrose,

Côtes de Thongue IGP, France

Light and fruity with plenty of strawberry flavours

Bottle: £22.00

Sparkling Wine & Champagne

Prosecco Spumante, Enrico Bedin NV, Veneto, Italy

Gold medal winner, ripe apple flavours with slight grapiness

Bottle: £28.75 Glass: £7.00

Simonsig Kaapse Vonkel Brut 2013, Stellenbosch, South Africa

Champagne-esque green apples, citrus and biscuit flavours.

Bottle: £31.00 Glass £9.50

Champagne Gaston Dericbourg, Cuvée de Réserve Brut, France

Our house champagne in a traditional style with gentle biscuit and grape fruit flavours

Bottle: £45.00

Moët et Chandon Brut Imperial N.V

Crisp and clean with green apples and brioche

Bottle: £70.00

Laurent Perrier Rose N.V

Wonderfully refreshing and works with a variety of dishes with red summer fruit flavours

Bottle: £100.00

Cocktails

Reggae Rum Punch £8.50

Blue Lagoon £8.50

Ayanna's Punch £8.50

Tropical Pina Colada £8.50

Mango Pina Colada £8.50

Classic Mojito £8.50

Mango Mojito £8.50

Passionfruit Mojito £8.50

Strawberry Mojito £8.50

P.S I Love You £7.95

Passionfruit Daiquiri £7.95

Strawberry Daiguiri £7.95

Lychee & Lemongrass Martini £7.95

Jamaican Mule £7.50

Non- Alcoholic

Tropical Pina Colada £6.00

Mango Pina Colada £6.00

Fruit Punch £6.00

Mango Mojito £6.00

Apple Mojito £6.00

Strawberry Mojito £6.00

Caribbean Sunset £6.00

Guava Riddim £5.50

Shirley Temple £3.50

Champagne Cocktails

Tropical Bellini £9.50

Classic Champagne Cocktail £9.50

Strawberry Muse £8.95

