

STARTERS

MAINS

All Served With Rice & Peas or Jollof Rice (Excluding Pasta Dishes)

Roti
Scotch Bonnet Infused Butter
6

Pumpkin Lasagne
Wild Mushrooms, Coriander, Mornay
29

Plantain 3 Ways
Plantain, Hummus, Chips
7

Jerk Chicken
Yam, Cassava, Cauliflower, Pineapple
32

Fire Grilled Jackfruit
Avocado, Asparagus, Lime
10

Braised Oxtail
Plantain, Red Onion
34

Pumpkin & Plantain Soup
Butternut Squash, Coconut, Spring Onion
11

Pepperpot Ox Cheek
Cassareep, Plantain Pomme Purée, Wiri Wiri
35

Crispy Pork Belly
Green Mango, Scotch Bonnet, Herbs
12

Monkfish
Artichoke, Coconut, Lime Leaf
37

Curried Chicken Bites
Curry Leaf, Lime, Cucumber
13

Charcoal Lamb Loin
Lamb Neck, Callaloo, Green Mango
38

Saltfish Spring Roll
Ackee, Red Pepper, Spring Onion
13

Crab Cannelloni & Lobster Tail
Potato, Scotch Bonnet, Lobster Bisque
44

Peppered Prawn Toast
Green Mango, Cassava, Pickles
14

À LA CARTE

A discretionary service charge of 12.5% will be added to your bill.
This supports our team and the ongoing operation of the restaurant.

SIDES

ADD-ONS

Plantain 5	Pork Belly 11
Chips 5	Jerk Chciken 14
Rice & Peas [Smoked] 6	Oxtail 16
Jollof Rice 6	Sea Bass 17
Slaw 6	8oz Lobster Tail 30
Tenderstem Broccoli 8	
Mac & Cheese Balls [2] 8	
Chimichurri Roasties 8	
Sweet Potato Mash 9	
Oxtail Mac & Cheese Balls [2] 13	

DESSERTS

Sticky Toffee Pudding Cinnamon, Toffee, Vanilla 12
Sweet Potato Pie Sorrel, Orange, Rum & Raisin 15