



£39.99* for 3 courses & a Side

Available when pre-booked only

Flame grilled jerk marinated chicken wings.

Roasted aubergine and chickpeas tossed with fresh greens in a zesty dressing, topped with feta and seeds for a hearty, flavorful salad.

FLAME GRILLED beef suya tozo featuring succulent slices of marinated beef grilled to perfection.

Island flavours jerk chicken leg marinated for 24h and flame grilled served with coleslaw.

Crispy filo pie packed with creamy spinach and vegan goat cheese, with a classic cheese and egg variant for vegetarians.

Silky vegan panna cotta infused with cinnamon, topped with succulent figs for a delicate, spiced dessert.



January Set Menu

£34.99* for 3 courses

Pick one Starter, Main & Dessert

Available when pre-booked only

starter

CHICKEN WINGS (JERK/SUYA)

Flame grilled jerk marinated chicken wings.

ROAST AUBERGINE & CHICKPEAS SALAD

Roasted aubergine and chickpeas tossed with fresh greens in a zesty dressing, topped with feta and seeds for a hearty, flavorful salad.

MAIN

BEEF SUYA (TOZO)

FLAME GRILLED beef suya tozo featuring succulent slices of marinated beef grilled to perfection.

CARIBBEAN JERK CHICKEN

Island flavours jerk chicken leg marinated for 24h and flame grilled served with coleslaw.

FILO PIE

Crispy filo pie packed with creamy spinach and vegan goat cheese, with a classic cheese and egg variant for vegetarians.

dessert

BAILEYS PARFAIT

Bailey's parfait layered with caramelized oat crumbs, white chocolate, and a sprinkle of dried raspberry for a decadent finish.

STICKY TOFFEE PUDDING

Warm, gooey sticky toffee pudding, lavished with a rich brandy caramel sauce, accompanied by a scoop of classic vanilla ice cream.

VEGAN PANNA COTTA

Silky vegan panna cotta infused with cinnamon, topped with succulent figs for a delicate, spiced dessert.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) • suitable for vegan requirements (V) - suitable for vegetarian requirements.

*12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.