



£39.99 for 3 courses

starter

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.

dessert

Caramelized plantain, perfectly ripe and sweet, fried to golden-brown perfection for a simple yet irresistible treat.

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

Classic crispy fries, golden and salted to perfection.

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

Tender green beans sautéed with sesame and ginger, finished with a drizzle of extra virgin olive oil for a flavorful, healthy side.

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.

PLEASE NOTE A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

