

ESCAPE TO THE BAY

this Christmas

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book!

2 courses £26
3 courses £31

Includes a FREE Island Escape cocktail on arrival

Wray & Nephew overproof rum, Woods Navy rum, falernum, triple sec, cinnamon, lime, guava & orange

STARTERS

Trini Doubles VG

Trinidad & Tobago street food - soft bara roti topped with curried chickpeas & cucumber chutney

Sweetcorn Fritters VG

Crunchy on the outside, fluffy on the inside - sweetcorn, onion, & chilli fritters, topped with mango mole

Garlic Pit Prawns

Inspired by Jamaican pepper prawns - whole king prawns, chilli & garlic butter with grilled roti

Jerk Pit Wings

Succulent and juicy chicken wings, marinated for 24 hours in our secret recipe jerk rub, flame-grilled for a smoky flavour, & topped with fiery jerk gravy

Crispy Chilli Squid

Strips of squid, marinated, crumbed & crisped, with mango mole & mild jerk mayo

MAINS

Upgrade Spiced Fries or Rice & Peas to Cheesy Jerk Fries or Mac & Cheese +£1

Jerk Chicken Half or Breast

Smoky, chargrilled chicken covered in our rich jerk gravy, with hints of thyme, allspice, & scotch bonnet. Choose from half or breast. Served with either coconut rice & peas or spiced fries

Mo'Bay Chicken

Chargrilled chicken breast topped with a mildly spiced, creamy sauce, & served with sweet plantain. Served with either coconut rice & peas or spiced fries

Vegan Jerk "Chicken" VG

Marinated plant-based "chicken" breast, chargrilled & topped with our rich jerk gravy. Served with pineapple chow, and either coconut rice & peas or spiced fries

Jerk Lamb Rump +£4

Tender lamb rump steak marinated, fire-grilled and slow roasted. Served with our rich jerk gravy, sweet potato mash & roasted greens

Jerk Salmon

Pan-fried for a crispy skin & smothered in jerk gravy, with a zing of lime. With slaw and either coconut rice & peas or spiced fries

Curry Goat

One of the most iconic dishes across the islands. Tender goat marinated in aromatic spices, green seasoning & scotch bonnet. Served with coconut rice & peas

Curry Chickpea & Callaloo VG

Rich curry packed with greens and chickpeas, slowly simmered in a creamy coconut sauce with aromatic spices. Served with coconut rice & peas

PUDDINGS

Ginger Pudding VG

A warm, spiced pudding infused with ginger. With fresh pineapple compote & coconut ice cream

Salted Caramel Chocolate Brownie V

The ultimate indulgent treat, served with coconut ice cream

Cheesecake V

Buttery toffee cheesecake, topped with a vibrant mango coulis

Ice Cream VG

Choose any 3 scoops of our deliciously creamy ice cream. Ask for our flavours