

# ESCAPE TO THE BAY

this Christmas

Click  
here to  
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 half 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