



STARTERS

Soup of Now. 6 **V**

Grilled squid with coconut jelly and mango vinaigrette. 8

Jerk chicken spring rolls. 6.5

Salt fish buljol with herb dumplings. 6

Choka lovers and sada roti. 6.5 **V**

Saheena (yellow split pea and spinach fritter) with tamarind and cumin sauce. 5.5 **V**

Poached octopus served with avocado and a drizzle of lemon infused oil. 7.5

MAINS

Grilled marinated whole rock fish, served with pickled cabbage, green banana slaw salad. 15

Stew black eyed beans, callaloo, cou cou and spiced pumpkin. 14 **V**

24 Hour Marinated slowcooked smoked jerk corn fed chicken, sweet potato purée and traditional sauce. 18.5

Oxtail, mac and cheese, fried plantain with green salad. 19

Grass fed spiced island steak served on sweet potato chip, seasonal vegetable and rum jus. 24

Black rice, slow roasted tomatoes, avocado, pomegranate, jerk tempeh and ackee. 15.5 **V**

Tamarind glazed smoked lamb ribs served with pound provision and papaya chutney. 17.5

Callaloo, tropical seasonal vegetables and herb cassava pont neuf. 14.5 **V**

Lobster tail with garlic, thyme and parsley accompanied with St George's seafood bouillabaisse and a brunoise of vegetables. 24 (Seasonal price)

Caribbean classic whole boneless red snapper cooked in its own jus with coconut milk, lime leaves, pumpkin and okra. 19.5

ROTI

Curry Goat Roti - Succulent boneless pieces of goat meat cooked in our caribbean curry and herbs. 14.5

Curry fish – Boneless pieces of responsibly sourced wild fish. 15.5

Ital Roti – Pumpkin and spinach bhaji. 13.5 **V**

All served with chickpeas and curry potato and dhal puri roti.

SIDES

Fried plantain 3.5 **V**

Sweet potato chips 4 **V**

Callaloo 3 **V**

Macaroni & cheese 4

Rice and peas 3.5 **V**

Roti 3 **V**

Green salad 3.5 **V**

Naturally grown local produce supplied by Christopher Hart

