

# Starters

Soup of the Day (see waiter)

P.O.A

Parmesan breadfruit custard with truffled asparagus

£6.90

Fresh steamed mussels in a lemongrass, spring onion  
green laksa sauce, served with roast breadfruit

£6.90 / £13  
(small) (large)

Black sesame, kidney bean camembert fondants  
With plantain smalls and glazed broad beans

£7.90

Prawn okra balls with papaya sweet sour sauce

£7.90

Crab and chive mayonnaise with avocado sweetcorn  
Beetroot emulsion

£6.90

Five spiced Jerk chicken tulips on potato blinis  
With Jerk ketchup

£5.90

Annatto pursettes of ackee and saltfish served with  
apple chilli jam

£ 6.80

Flash fried marinated king prawns cooked in palm  
sugar and 100-year-old rum glaze mango and  
chilli jam

£9.50

Slow-cooked Jerk pork belly with apple nut crunch,  
apple and cinnamon puree

£6.20

Piccolo piatto misto (small mixed platter) to share;  
Black sesame and kidney bean fondant,  
spiced infused sardine rounds, Jerk chicken tulips  
and annatto pursettes of ackee and saltfish  
served with dipping sauces

£15.90



# Mains

## Three Elements

£18.50

Seasoned Torbay pollock, marinated king prawn, seared king scallop  
naped with spiced coconut red laksa sauce with truffle potato mousse

## Drunken caramelized pork loin

£14.90

With ackee and saltfish beetroot ravioli finished with trout roe vinaigrette

## Roasted pimento peppered fillet steak

£19.90

With caramelized baby leeks, sautéed shitake mushrooms and yam puree

## Deep fried spiced haddock fillet

£11.20

Cooked in a light red stripe beer batter, served with mushy green  
gungo peas, chunky sweet potato chips

## Chargrilled red snapper

£14.90

Stuffed with herbs, scallions, peppers and okra banana leaf en papillote

## Soft shell crab

£15.90

With rustic tomato sauce, plantain chive mash, cumin vinaigrette

## Stuffed Jerk chicken roulade

£12.90

(Candid plantain, asparagus, bell peppers and spinach) Served with pears in red wine

## Spiced herb rubbed loin of lamb

£18.90

Braised with sautéed wild mushrooms, fruit scented couscous and port jus

## Authentic Caribbean curried goat

£12.90

In a rose petal tuille basket, avocado puree and plantain rings

## Boneless braised oxtail

£19.99

On a nest of white bean and baby carrot cassoulet, served with a ratatouille potato  
galette and festival dumpling ball



# Mains

## Braised Baby Poussin

Cooked in its juices, stuffed with okra scallion butternut squash onion and thyme

£15.70

## Vegetarian trilogy

Pumpkin takari, curried aubergine, spinach, ricotta tortellini with rustic tomato sauce and a vegetable rundown parcel

£12.20

## Supremo piatto misto (supreme mixed platter) to share:

Seasoned Torbay pollock, stuffed Jerk chicken roulade, authentic curry goat served In a rose petal tuille basket, curried aubergine, spinach, ricotta tortellini with rustic tomato sauce

£29.40

# Sides

## Rice and peas

£5.00

## Steamed Basmati rice

£2.50

## Candid plantain nape'd with orange and ginger compote

£5.00

## Bubbas shredded coleslaw

£2.00

## Spring buttered Parmesan mash

£5.00

## Roasted breadfruit

£5.00

## Festival dumpling balls

£2.00

## Sweet potato chips

£5.00

## Pumpkin takari

£5.00

## Rotis

£2.00

## Dhal poory

£5.00

## Sauteed new potatoes with a hint of garlic and thyme

£5.00

## Pan fried okra in a rough chopped tomato sauce

£5.00

## Steamed vegetables-green banana, yam and pumpkin

£5.00



# Desserts

Carrot cake, with carrot and rum sorbet,  
and spiced puree.

*£6.50*

Mango strudel banana Anglaise  
with vanilla bean ice cream

*£5.90*

Coconut panacotta with baby pineapple sorbet,  
and chocolate crumbs

*£5.90*

Assiette platter to share:

*£15.90*

Rum cake sponge, flamed Caribbean black rum cake,  
rum and raisin cheesecake served with rum Anglaise.

Cinnamon infused pear tart served with vanilla ice cream.

*£5.80*

Exotic fruit platter

*£6.90*

Selection of exotic ice creams and sorbets

*£4.95*

Ice creams

Rum and raisin, pistachio, truffle hazelnut chocolate  
and vanilla bean

Sorbets

Mango, pear and melon

Assortment of British cheeses

*£9.90*