

## Welcome to The Drop

Food times:

Monday-Thursday 4:00-10:00 Friday 3:00-10:00

Saturday 1:00-10:00 Sunday 1:00-9:30

Drinks times: to midnight, every night

### Monday to Saturday mains

#### Jerk Chicken

£6.95

Our authentic Jamaican jerk chicken is marinated with herbs and spices (including pimento, Scotch Bonnet and the classic Caribbean combination of thyme and allspice), flame-grilled to order and finished with more jerk BBQ sauce.

We barbeque-smoke our chicken the traditional way, over coal.

#### Curry Goat

£7.45

This Indo-Jamaican, one-pot wonder will knock your socks off! It's all in the long marinade. We've left the classic flavours there and finished with mint and cucumber yoghurt, pomegranate and coriander.

Settlers from the Middle East, India and the Far East brought spicy curries to the Caribbean.

Curry Goat is the national dish of Montserrat.

#### Curry Veg

£6.45

Sweet potato, peppers, onion, carrot, garlic and kidney beans in a mix of East Indian and Caribbean flavours, finished with coconut milk and lime. Unbelievably good for you this one!

#### Rib-eye Steak

£13.95

House Jerk rub, 28-day-aged rib-eye steak, grilled over charcoal, served with onions, peppers and Jerk Sauce.

#### Ackee and Saltfish

£8.45

Salted Cod sautéed with boiled ackee, onions, Scotch Bonnet peppers (optional), tomatoes and spices, such as black pepper and pimento.

The ackee fruit was imported to The Caribbean from Ghana before 1725. Ackee or Aki is named after the Akan tribe, Akyem. Ackee and Saltfish is Jamaica's national dish.

#### Jerk Chicken Box (served until 6:00)

£8.95

Grilled chicken thigh with House Jerk barbeque sauce and slaw 3 ways.

Salad boxes will never be the same again once you've tried the jerk!

#### Curry Goat Box (served until 6:00)

£8.95

Curry Goat with slaw 3 ways.

Caribbean food is a fusion of African, Amerindian, European, East Indian, Arab and Chinese cuisines. Our mains and sides are designed for sharing. Create your own fusion by picking and mixing our mains and sides.

**Food Allergies and Intolerances:** Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.





## Sunday Mains

### Reggae Roast

£9.95

Lemon and thyme roast chicken, carrot, sweet potato, plantain, rice 'n' peas, mac 'n' cheese and gravy.  
This is our Anglo-Caribbean take on a roast that takes over our kitchen on Sunday afternoon.

### Rasta Roast (gluten free)

£8.95

Roast butternut squash or pumpkin with a pepper, spring onions and olive mix (and feta cheese for part-time rastas) with roast carrot, sweet potato, fried plantain, rice 'n' peas, gravy and a quid off.

- ✓ Add mac 'n' cheese for £1.

Rastafarians believe if you cannot master the biological needs of the body in order to achieve optimum health, then you won't be able to master the soul. A vegan diet provides all the nutrients that are necessary for feeding the body and the soul.

## Sides

### Any side

£3.00

- ✓ Coconut rice and mixed peas
- ✓ Fried dumplings
- ✓ Fried plantain
- ✓ Garlic and ginger steamed veg
- ✓ Skin-on chips
- ✓ Cayenne and paprika sweet potato wedges
- ✓ Slaw 3 ways: classic, red cabbage and super veg

## Deserts

### Chocolate, Rum and Raisin Brownie with Pimento Rum Cream

£4.00

## Mix 'n' Blend Smoothies

### Blend of fruit, fresh juice, natural yoghurt, lime and honey; nature's bounty!

£3.45

- ✓ Berry – powerful antioxidants and Vitamin C.
- ✓ 'The Fruit Gamble' – health shake to rule them all
- ✓ Mango and pineapple – good for digestion
- ✓ Banana, granola and peanut butter – protein high

## Montego Bay Milk Shakes

Ice cream, a drop of condensed milk, milk  
and the flavour of your choice

small £2.45 / large £3.95

Banana, vanilla, chocolate brownie or iced mocha (ask for a drop of rum for free).





## ---DRINKS, non-alcoholic---

### Coffee

Espresso £1.50 dbl £2.00

Short, black, strong, served with a glass of water

Café Americano £1.90 dbl £2.30

Espresso served long, black

Café Latte £2.25 dbl £2.40

Espresso combined with milk

Cappuccino £2.10, dbl £2.50

Espresso combined with foamed milk

Flat White £2.50

Extra-strength espresso combined with milk

Café Mocha £2.25, dbl £2.65

Espresso combined with milk and chocolate

Café Bombón £2.60

Espresso in a glass layered on condensed milk

### Leaf Teas

English Breakfast, Earl Grey, Green Tea, Mint, Fruit Burst, Decaf pot £1.90

### Soft Drinks

Icon glass bottle Coca-Cola | Diet Coke £2.50

Sicilian Lemonade £2.30

Name that quote: "Momma always told me, 'I'm one in a million'. Always watch your back, never tangle with Haitian Sicilians." Creole connection!

TING Grapefruit soda £1.80

Pineapple | cranberry | mango | orange | tropical | tomato juices £1.95

Belu sparkling/still water £1.60

Belu give all of their profits to Wateraid. UK sourced and bottled in recycled glass.





## ---DRINKS alcoholic---

### Caribbean Rum Punch

gls/mug £6.50 / pitcher £18.50

Copious amounts of White Rum, pineapple juice, mango juice, cane syrup and Angostura bitters finished with watermelon, pineapple and lime.

### The Drop Off Cocktail

mug £8.50 / pitcher £19.50

Old J Spiced Rum, Passion Fruit Rekorderlig, Angostura Bitters, pure cane syrup, passion fruit purée topped with Prosecco and finished with fresh mint and lime.

## Rums

Taste our rums! Any four house-infused rum for £10; any four brand rums for £15.

### House-infused rum

#### *The Dark Side*

- ✓ Pimento
- ✓ Scotch bonnet
- ✓ Cherry
- ✓ Mixed spice and orange zest

#### *All white all white...!*

- ✓ Ginger and Mint
- ✓ Skittles
- ✓ Vanilla

### Caribbean and world rums

- ✓ Havana 3
- ✓ Havana 7
- ✓ Gosling
- ✓ Wray and Nephew
- ✓ Mount Gay
- ✓ Zacapa
- ✓ Old J Spiced
- ✓ Old J Tiki Fire 75%
- ✓ Kraken
- ✓ La Hechicera Colombian
- ✓ Appleton
- ✓ Havana Club Selección de Maestros

## Other spirits

### Gin

- ✓ Bombay Dry
- ✓ Hendricks
- ✓ South Bank London Dry

### Whisky

- ✓ Jack Daniels Whisky
- ✓ Woodford Reserve
- Bourbon

### Vodka

- ✓ Grey Goose
- ✓ Stolichnaya

### Brandy

- ✓ Courvoisier
- ✓ Martell

## Beers and ciders

### Beer

ShinDigger South Pacific Pale Ale, 4.5%, 330ml	£3.20
ShinDigger West Coast Pale Ale, 4.7%, 330ml	£3.20
Red Stripe, 4.7%, 484ml	£4.00
Extra Stout, 4.2%, 330ml	£3.80
Budweiser, 5%, 330ml	£3.60

### Ciders

Crabbies Ale Ginger Beer, 5%, 500ml	£4.00
South West Orchards Craft Cider, 5%, 500ml	£3.80
Rekorderlig, 4% (Passion Fruit, Mango and Raspberry, or Strawberry and Lime)	£4.50





## ---WINE---

M	L	Btl
175ml	250ml	

### Bubbles

#### Passion Fruit / Elderflower Bellini

Made with Sereno Prosecco cane syrup and fresh fruit puree-

£4.95 £6.50 n/a

#### Cava Classic Brut, Castell Llord, Spain

Bright and clean with high fruit flavours and a refreshing finish.

£4.40 £5.75 £15.00

#### Sparkling Rosé, Emotivo, Italy

Packed full of fresh red berries, a great drier-style fizz. Summer in a glass!

£5.40 £7.10 £18.50

#### Prosecco, Sereno, Italy

Delicious aromas of apples and pears melt into a smooth and fresh wine on the palate.

£5.70 £7.50 £19.50

### White

#### Viognier, Patriarche, France

Bags of exotic fruit aromas. Off-dry.

£3.65 £4.80 £12.50

#### Gavi de Gavi, Il Portino, Italy

Fruity and aromatic with just a hint of mineral notes and a citrus finish.

£5.00 £6.55 £17.15

#### Torrontes, Terrazas Reserve, Argentina

Fresh, crisp and well balanced on the palate.

£22.00

#### Sauvignon Blanc, Astrolabe Estate, Marlborough NZ

Fresh aroma of lemon grass and lime zest followed by mouth-watering citrus flavours.

£7.15 £9.40 £24.50

### Red

#### Sangiovese, Viala, Italy

Fruity wine that is soft, easy-drinking and bursting with red berry fruit.

£3.66 £4.80 £12.50

#### Merlot, Via Alta, Chile

Rich, concentrated easy-drinking.

£3.95 £5.15 £13.50

#### Beaujolais Villages, Victor Berard, France

Light and fragrant with attractive fresh berry fruits.

£16.50

#### Malbec, Finca la Linda, Argentina

Aromas of morello cherries and spices. Velvety, refined and delicious. Great with red meat.

£17.75

#### Pinot Noir, Arthur Metz, Alsace

Brilliant, fruity young wine with aromas of red berries.

£5.70 £7.45 £19.50

### Rosé

#### Zinfandel Rosé, Healy & Gray

Fresh notes of raspberry and strawberry.

£3.65 £4.80 £12.50



You might be surprised that we don't stock the usual suspects. There are types of wine that aren't suitable with spicy Caribbean food - those high in alcohol or tannins, or oaky/vanilla wines. We prefer our whites to be aromatic, fruity, off-dry and our reds to be light and crisp. For those who have to have a full-bodied wine with their steak or goat, we've selected an Argentinean Malbec.