



Antillean



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3 Courses for £27.5 & 2 Courses for £22.5

With a Signature Cocktail

RAW | £10 each

Mojito cured grouper, mint, lime, rum
Cobia ceviche, watermelon, jalapeno, lime, turmeric
Scallop ceviche, chilli, lime

SMALL PLATES

Mackerel escovitch, julienne pickled vegetables
Grilled prawn, Antillean salsa verde, avocado salsa
Chicken skewers, tomato, mango salsita
Mango Salad, green papaya, tomato, spicy herb dressing (pb)
Watermelon & Heritage beetroots salad (pb)
Calabaza and purple yam tart, ginger sour cream (v)

LARGE PLATES

Flying fish, cou-cou, sofrito, mojo
Roast Achiote tamarind chicken, Antillean BBQ sauce, rice & peas
Braised oxtail, sweet potato puree, pan jus
Jackfruit curry, butternut squash, steamed rice (pb)
Rasta pasta, tomato, pepper, coconut, (pb)

EXTRAS | £4 each

Rice and peas (v) | Yuca fries mojo (pb) | Maduros (pb) | Steamed rice (pb)

DESSERTS

Plantain tarte tatin, rum macerated raisins
Island chocolate torte, passionfruit, mango, Chantilly cream
Rum baba, spiced rum syrup
Carrot cake, pineapple

(v)vegetarian | (pb)plant based

*All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Our dish names don't always mention every ingredient. Please let our team know if you have any allergies,
For full allergen information please ask for the manager.*