



Antillean

NEW YEAR'S EVE MENU £85

RESERVATION TIMES: 20:00 – 22:00

Glass of Joseph Perrier Brut Cuvée Royale 'NV Champagne

AMUSE BOUCHE

Oxtail patties, Bajan hot sauce

RAW

Mojito cured grouper, mint, lime, rum

SMALL PLATES

Mackerel escovitch, julienne pickled vegetables

Chicken skewers, tomato, mango salsita

Grilled octopus, mango, cucumber, mint, scotch bonnet emulsion

Watermelon & Heritage beetroots salad

SORBET

Tropical sorbet of the day

LARGE PLATES

Barracuda, cou-cou, plantain sofrito, mojo

Crab claw curry, soft shell crab

Roast achiote tamarind chicken, Antillean BBQ sauce

Rum marinated ribeye, salsa verde

SIDES

Yuca fries mojo | Boniato mash | Rice and peas

DESSERTS

Rum baba, spiced rum syrup

Island chocolate torte, passion fruit, mango

Carrot cake, pineapple

Guinness punch ice cream