



Antillean

NEW YEAR'S EVE VEGETARIAN MENU £85

RESERVATION TIMES: 20:00 – 22:00

Glass of Joseph Perrier Brut Cuvée Royale 'NV Champagne

AMUSE BOUCHE

Veggie patties, Bajan hot sauce (pb)

RAW

Watermelon & Heritage beetroots salad (pb)

SMALL PLATES

Sweet corn fritters (v)

Calabaza and purple yam tart, ginger sour cream (v)

Mango salad, green papaya, tomato, spicy herb dressing (pb)

SORBET

Tropical sorbet of the day (pb)

LARGE PLATES

Jackfruit curry, butternut squash, steamed rice (pb)

Grilled aubergine, stir fried ackee, onions, peppers, tomatoes, chilli (pb)

SIDES

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

DESSERTS

Rum baba, spiced rum syrup (v)

Island chocolate torte, passion fruit, mango (v)

Carrot cake, pineapple (v)

Guinness punch ice cream (v)

Or

Tropical sorbet of the day (pb)

(Please ask server for details)

(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.