

# SIGNATURE PLANT BASED MENU | £59.50

## RUM PAIRING | £40

Glass of Joseph Perrier Brut Cuvee Royale 'NV Champagne

### AMUSE BOUCHE

**Sweet corn fritters, salsa verde (pb)**

*Rum Pairing: Havana club – Selección de maestro*

### SMALL PLATES

**Rasta pasta, tomato, pepper, coconut, (pb)**

**Grilled Caribbean spiced Portobello mushroom cups, mango salsa (pb)**

**Watermelon & Heritage beetroot salad (pb)**

*Rum Pairing: Mount gay "black barrel"*

### SORBET

**Tropical sorbet of the day (pb)**

### LARGE PLATES

**Mango Salad, green papaya, tomato, spicy herb dressing (pb)**

**Jackfruit curry, butternut squash, steamed rice (pb)**

**Grilled Aubergine, stir fried Ackee, onions, peppers, tomatoes, chilli (pb)**

*Rum Pairing: Doorly's 5 year old*

*Rum Pairing: Appleton estate extra 12 year old*

### DESSERT

*\*Full chef selection vegetarian dessert available upon request, if you would like to know what's available please let your server know*

**Plantain tarte tatin, rum macerated raisins (pb)**

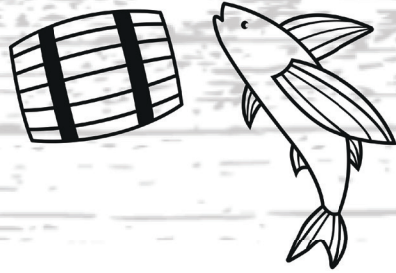
*Rum Pairing: Pyrat X.O reserve*

*(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.*



# Antillean

A TASTE OF THE CARIBBEAN