

# SIGNATURE MENU | £59.50

## RUM PAIRING | £40

Glass of Joseph Perrier Brut Cuvee Royale 'NV Champagne

### AMUSE BOUCHE

**Grilled prawn, Antillean salsa verde, avocado salsa**

*Rum Pairing: Havana club – Selección de maestro*

### CEVICHE

**Mojito cured grouper, mint, lime rum**

*Rum Pairing: Havana club – 3 year old*

### SMALL PLATES

**Mackerel escovitch, julienne pickled vegetables**

**Chicken skewers, tomato, mango salsita**

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

*Rum Pairing: Mount gay "black barrel"*

### SORBET

**Tropical sorbet of the day**

### LARGE PLATES

**Caribbean barracuda, cou-cou, plantain sofrito, mojo**

**Roast Achiote tamarind chicken, Antillean BBQ sauce, rice & peas**

**Braised oxtail, sweet potato puree, pan jus**

*Rum Pairing: Doorly's 5 year old*

*Rum Pairing: Appleton estate extra 12 year old*

### DESSERT

**Plantain tarte tatin, rum macerated raisins**

**Island chocolate torte, passionfruit, mango**

**Carrot cake, pineapple**

**Guinness punch ice cream**

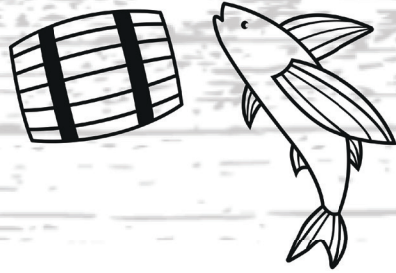
*Rum Pairing: Pyrat X.O reserve*

*(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