

Sharing

Gungo Pea Daal | Roti | Coconut Crema | Pomegranate Molasses
Jackfruit Tempura | Pickled Ginger | Whipped Avocado Lemongrass Dressing
Ham Hock Stew Peas | Light Cornmeal Dumplings | Coconut Crema Thyme Crumb
Ackee + Salfish Cake | Scotch Bonnet Aioli | Charred Blackened Pineapple | Heirloom Tomato Chow
Jerk Chicken | Plantain Jam + Crisps | Roasted Sweetcorn

To Follow

Crispy Banana Blossom Coconut Curry | Caramalised Pumpkin Wilted Callaloo | Cowpeas vg
Rum + Raisin Glazed Pork Belly | Charred Hispi Cabbage Poached Golden Raisins
Short Rib Brown Stew | Slow Braised Candied Breadfruit
Chef Dom's Curry Goat | Roasted Chocho
Roast Seabream | Pimento, Garlic + Scotch Bonnet Marinade
Seafood Boil | Lobster Tail | King Prawns | Soft Shell Crab
Diver-Caught Scallop | Goat Sausage | Creole Garlic Butter Sweetcorn
Island Sweet Potato + 24

For The Table

Chunky Slaw vg | Fresh Coconut Rice + Peas
Maple, Lime + Chilli Glazed Plantain | Baked Mac + Three Cheese

Desserts

Nan's Apple Crumble | Demerara Stewed Apples | Shortbread Crumbs | Vanilla Bean Ice Cream + Custard
Sweet Potato Sticky Toffee Pudding | Island Sweet Potato | Sea-Salted Toffee Sauce | Vanilla Bean Ice Cream + Custard
Strawberry Gateaux | Vanilla Sponge | Compressed Strawberries | Chantilly Cream | Toasted Almonds vg
Mango Sorbet Soft Serve | Sorrel + Ginger Jelly vg