

55 Sunday Brunch

First Course

Sweet Plantain + Coconut Porridge | Mango Salad | Date Syrup

Chia, Sorrel + Amaranth Bowl | Coconut Yoghurt | Rice Granola

Roast Plates

Corn Fed Baby Chicken

Roasted Sea Bream

Well Bred Pork Belly

Chef Dom's Curry Goat

Brown Stew Short Rib

Peanut Butter Roast | Callaloo | Quinoa | Sweet Potato vg

Sharing Sides

'Roasted Heritage Potatoes. vg | Ginger Wine Braised Red Cabbage vg

Yorkshire Puddings vg | Baked Mac + Three Cheese

Guava Jam and Wholegrain Mustard Tossed Parsnips + Carrots vg

Lime, Chilli + Maple Glazed Plantain vg | Garlic Callaloo vg

Fresh Coconut Rice + Peas vg | Goat Sausage + Chestnut Stuffing

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