

55 Sunday Dinner Menu

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 + Saltfish Cake | Scotch Bonnet Aioli | Charred Blackened Pineapple | Heirloom Tomato Chow

Jerk Chicken | Plantain Jam + Crisps | Roasted Sweetcorn

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