

# DINNER



# MENU

## BLACK HISTORY MONTH

### STARTER

Crispy chilli squid, tamarind yoghurt sauce

Jamaican vegetable patties, mango mole (V)

Jerk Chicken (GF)

all served with a hard dough bread

### MAIN COURSE

Curry goat, rice and peas

Blackened snapper fillet, cou cou and pepper and lime salsa (GF)

Sweet potato gumbo (V)

All served with Caribbean provisions

### DESSERT

Caribbean fruit salad, rum syrup (Gf, V)

Coconut sponge filled with passion fruit and lime parfait

Pineapple and banana flambé, vanilla ice-cream (V)

### MENU COST INCLUSIVE OF VAT £12.95

**All food items can contain some or all of the following: Gluten-containing Cereals (Wheat, Rye and Barley), Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnuts, Almonds and Hazelnuts), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (found in Dried Fruits and Wine)**  
Please consult with Front of House Staff if you have an allergy



**For bookings please call 01484 437019**

*Some dishes may contain nut or nut products*