

DINNER



MENU

CARIBBEAN EVENING

STARTER

Salt fish fritters and pepper sauce

Avocado and papaya salad (GF, VE)

Jerk Chicken (GF)

All served with a hard dough bread

MAIN COURSE

Curry goat, rice and peas (GF)

Sweet potato and tofu kebabs with Scotch bonnet and yoghurt sauces (GF, V)

Spiced cod with okra and tomato stew (GF)

All served with Caribbean provisions

DESSERT

Mango and pineapple crumble (GF, V)

Grandma Valerie's moist banana cake (V)

Rum and raisin, coconut and cherry ice-creams (GF)

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