

# DINNER

## SIGNATURE TRAILER BURGERS

*Cheeseburger • Jerk fried chicken • Vegan aubergine*

15/14/14

## TROPICAL SALAD

*Seasonal greens, cabbage, avocado, fresh mango, lime dressing*

12

*Add chicken, salmon or halloumi*

6

## MISO MAPLE BAKED SALMON

*Fresh skin on salmon, rice, curly kale*

24

## CURRY GOAT

*Slow cooked goat in Jamaican curry, thyme, potato*

*Choice of white rice or rice and peas*

24

## CREAMY MUSHROOM & HERB RICE

*Mushrooms, herb infused rice, roasted vegetables, beetroot purée*

18

## JAMAICAN STEAK

*Grilled jerk steak, choice of roast vegetables or side salad*

25

### SMALL PLATES:

SOUP OF THE DAY	7
DYNAMITE CHICKEN	12
JERK LOADED FRIES	14
MAC AND CHEESE BALLS	8
PLANTAIN TEMPURA	9
FRIED CHICKEN AND CAVIAR	14

### SIDES:

LARGE FRIES	7
HASH BROWNS	7
SIDE SALAD	8
WHITE RICE	5
FRIED PLANTAIN	6
SESAME GREEN BEANS	8



PLEASE NOTIFY STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS.  
ALL PRICES ARE EXCLUSIVE OF A DISCRETIONARY 12.5% SERVICE CHARGE THAT WILL BE ADDED TO YOUR BILL  
WE ACCEPT CARD ONLY

# COCKTAILS

BLOODY MARY	14	MANGO SWIZZLE	14
<i>42 Below Vodka, Tomato juice, Worcestershire sauce, Scotch bonnet</i>		<i>Bacardi Spiced Rum, Campari, Lime, Mango</i>	
COCONUT MULE	14	RUM OLD FASHIONED	16
<i>Nusa cana coconut rum, Lime, Ginger beer</i>		<i>Appleton Estate 12, Angostura bitters</i>	
ELDERFLOWER-LYCHEE MARTINI	14	TOMMY'S MARGARITA	14
<i>42 Below Vodka, St-Germain, Lychee</i>		<i>Ocho Tequila Blanco, Lime, Agave</i>	
ESPRESSO MARTINI	14	UMESHU DAIQUIRI	14
<i>Liqueur 43, Coffee, Simple syrup</i>		<i>Sake, Appleton 12, Lime, Plum syrup</i>	
JAPANESE COSMO	14	WHISKEY SOUR	16
<i>Sake, Orange liqueur, Lime, Cranberry juice</i>		<i>Maker's Mark, Lemon, Simple syrup Bitter's Foamer</i>	
NEGRONI	14	YUZU SOUTH SIDE	14
<i>London Dry Gin, Campari, Cocchi vermouth</i>		<i>Yuzu Sake, London Dry Gin, Lime, Mint</i>	

## SPRITZ COCKTAILS

APEROL SPRITZ	12
HUGO SPRITZ	12
POMEGRANATE SPRITZ	12
RASPBERRY ROSE SPRITZ	12
MIDORI SPRITZ	12

## MOCKTAILS

PINITA COLADA	8
NOJITO	8
VIRGIN MARY	8
VIRGIN COCONUT MULE	8
SHERLEY TEMPLE	7

## SOFT DRINKS & SHAKES

COKE / COKE 0	3.5
LEMONADE	3.5
GINGER BEER / ALE	3.5
FRESH LEMONADE	6
FRESH ORANGE JUICE	6
JUICE	4
<i>Apple, Orange, Pineapple, Cranberry</i>	
SMOOTHIES	7
<i>Mango, Passionfruit, Strawberry</i>	
MILKSHAKES	7
<i>Vanilla, Chocolate, Strawberry, Banana, Tropical</i>	

## BEER

ASAHI SUPER DRY LAGER 5%	6
CAMDEN PALE ALE 4%	6
CORNISH ORCHARD CIDER 5%	7
ASAHI 0%	6
PERONI 0%	6



## DESSERT

### CARROT CAKE

*Homemade carrot cake with sultanas, served  
with cream*

8

### PLANTAIN CHOCOLATE CAKE

*Homemade chocolate cake with plantain, served  
with a sweet rum syrup*

8

### MANGO SORBET

*2 scoops*

6

## DESSERT COCKTAILS

### COCONUT MANGO SILK

*Yuzu sake, Coconut rum, Mango  
Smooth and velvety texture*

12

### RASPBERRY CRÉME

*Whiskey, Raspberry liqueur, Fresh cream  
Topped with a biscuit crumble*

12



PLEASE NOTIFY STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS.  
ALL PRICES ARE EXCLUSIVE OF A DISCRETIONARY 12.5% SERVICE CHARGE THAT WILL BE ADDED TO YOUR BILL.  
WE ACCEPT CARD ONLY.