



<b>Curried Lamb with Rice and Peas</b>	<b>£9.50</b>
Marinated lamb slow cooked in curry spices, scotch bonnet, potatoes, carrots and ginger. Served with Rice.	
<b>Jerk Chicken with Rice and Peas</b>	<b>£9.50</b>
Chicken marinated 24 hours to seal in the flavour, served with Rice.	
<b>BBQ Fried Chicken Burger</b>	<b>£7.50 + chips £1.50</b>
Jamaican spiced chicken fried to seal in the flavour, served with fresh salad and BBQ Sauce.	
<b>Jerk Chicken Burger</b>	<b>£7.50 + chips £1.50</b>
Chicken marinated 24 hours to seal in the flavour, served with fresh salad and mayo.	
<b>Fried Chicken Burger</b>	<b>£7.50 + chips £1.50</b>
Jamaican spiced chicken fried to seal in the flavour, served with fresh salad and mayo.	
<b>Hangover Cure - Fried Chicken Burger</b>	<b>£8 + chips £1.50</b>
Jamaican spiced salt and pepper chicken fried to seal in the flavour with added bacon, cheese, mayo, home made sweet jerk sauce, served with fresh salad.	
<b>Salt and Pepper Fried Chicken Burger</b>	<b>£7.50 + chips £1.50</b>
Salt and pepper spices fried to seal in the flavour, served with fresh salad and mayo.	
<b>Salt and Pepper Veg Burger (V)</b>	<b>£7 + chips £1.50</b>
Bean burger, served with fresh salad and mayo.	
<b>Salt and Pepper Chicken Goujons</b>	<b>£5.50 + chips £1.50</b>
Marinated in a home made Jamaican sauce with a mix of herbs and spices and fried to seal in the flavour.	
<b>Plantain in Sweet Chili Sauce (V)</b>	
Salted fried plantain chips with a pinch of herbs, spring onion, garlic and spice.	
	<b>£5 + chips £1.50</b>
A popular snack in the Caribbean. Served with a sweet chili sauce	
<b>Fusion Bait</b>	
Lightly spiced crispy whitebait with fresh lime and mayo.	<b>£5</b>

## Fries Menu

<b>Fries</b>	<b>(V)</b>	<b>£3.50</b>
<b>Fries Jerk Gravy</b>	<b>(V)</b>	<b>£4.50</b>
<b>Fries and Cheese</b>	<b>(V)</b>	<b>£4.50</b>
<b>Salt &amp; Pepper Fries</b>	<b>(V)</b>	<b>£4.50</b>
<b>Dirty Sweet Potato fries</b>	<b>(V)</b>	<b>£6.50</b>
Pinch of herbs, onion, garlic and spice, cheese and bacon.		

Allergy advice, we produce our curries and starters in our production kitchen, a kitchen that handles wheat, nuts (n), egg, soya, milk, and shell fish.

**Homemade Caribbean Street Food made from my Families recipies.**