

# ALL DAY BREAKFAST

*Served until 5pm*

## EGGS YOUR WAY

*Two eggs, sourdough toast, miso butter*

13

## AVOCADO TOAST

*Smashed avocado, sourdough toast, poached egg, micro greens*

14

*Add salmon or bacon*

5

## EGGS BENEDICT

*Toasted muffin, poached eggs, homemade hollandaise sauce*

*'Classic' with bacon*

*'Royale' with salmon*

*'Florentine' with spinach*

18

## BIG CARRIBEAN BREAKFAST

*Two eggs, sausage, bacon, sourdough, hash browns, avocado, plantain,  
green beans, confit tomatoes*

22

## FRENCH TOAST

*Made with fluffy shokupan bread, served with a choice of*

*Seasonal fruit and coconut*

*or*

*Bacon and maple syrup*

18

## GRANOLA BOWL

*Coconut yogurt, granola, fresh fruit*

9



# LUNCH

## REUBEN SANDWICH

*Sourdough, saltbeef, cheddar, sauerkraut, mustard*

*Served with crisps and pickles*

17

## DOUBLE SMASH CHEESE BURGER

*Two smashed beef patties, cheese, lettuce, pickles, mayo, jerk sauce*

15

## JERK CHICKEN AND SLAW BURGER

*Fried jerk chicken, homemade coleslaw, lettuce, jerk sauce*

14

## VEGAN AUBERGINE BURGER

*Fried Miso aubergine slices, lettuce, pickles, vegan mayo#*

14

ADD FRIES TO ANY BURGER

3

## TROPICAL SALAD

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

13

*Add chicken, salmon or halloumi*

6

## MISO MAPLE BAKED SALMON

*Fresh skin on salmon, rice, curly kale*

24

## 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

# COFFEE

ESPRESSO

3.2

AMERICANO

3.8

FLAT WHITE

4

CAPPUCCINO

4.5

LATTE

4.5

HOT CHOCOLATE

4.6

CHAI LATTE

4.8

MATCHA LATTE

5

MOCHA

4.8

TEA

*English, Earl grey, Green, Peppermint, Camomile*

3.8

*Make it iced +0.50*

*Syrup: Vanilla, Caramel, Hazelnut, Salted caramel +0.50*

*Alternative Milk: Oat, Coconut, Almond, Soya +0.20*

# 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.