

STARTERS				
Soup of the Day - rustic bread				4
Salt and Pepper Crispy Squid - aioli mayo				6.5
Sweetcorn Fritters - spicy pineapple salsa				5
Jerk Inspired Wings - sour cream				7.5
MAINS				
SAMA Risotto - asparagus, portobello mushrooms, spinach, basil oil (v)				11
Grilled Sea Bass - new potatoes, green beans, tomato salsa				13
Fish & Chips - haddock, double cooked chips, mushy peas, tartar sauce				11.5
Buttermilk Fried Chicken Breast - sweet potato fries, pineapple slaw, chicken gravy				10
Homemade Caribbean Inspired Lamb Curry - basmati rice				12
Jerk Inspired Chicken - coconut rice & peas, pineapple slaw				13
Rib Eye Steak - rocket salad, grilled mushroom, cherry tomatoes			19	
SALADS			BURGERS & WRAPS	
Avocado - mixed leaves, carrots, cherry ton	natoes,		Served with salad or double cooked chips	
cucumber, honey & olive oil dressing - with grilled halloumi (v)		11	Beef Burger - 8oz	10
- with grilled chicken		12	Jerk Chicken Wrap	10.95
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TO SHARE				
Mixed Meat - salami, parma ham, chorizo, bresaola, capers, parmesan, grilled flatbread				14
Fish Platter - salt cod fritters, smoked salmon, crispy squid, prawns, aioli, sweet chilli sauce, grilled flatbread				15
Grilled vegetables - red peppers, yellow peppers, portobello mushroom, aubergine, courgette, butternut squash, humous, grilled flatbread (vg)				12
Cheese board - cheddar, brie, stilton, goats cheese, chilli jam, crackers (v)				12
SIDES	DESSE		RT	
Mac n Cheese	4.5	Chocola	te Brownie	5.5
Coconut Rice & Peas	4	Pineapp	le Upside Down Tart - coconut ice cream	6
Pineapple Slaw	3.5	Carrot a	and Orange cake - coriander and cumin icing	5.5
Sweet Potato Fries	4	Sorbets	and Ice Cream	4.5

Please advise your server if you have any allergies or require information on ingredients used in our dishes An optional discretionary service charge of 12.5% will be added to your bill.

3.5

Double Cooked Chips