

BREAKFAST & BRUNCH £8.0

Every day 10am – 3pm. Sunday until 5pm
Free hot drinks and juices before 12pm

Big Kingston Grill Down +£2.0

Classic breakfast with a Caribbean twist. Jerk bacon and sausage, mushroom, roasted tomatoes, curried chickpeas with homemade grilled roti and free range eggs your way 1,270 kcal

Big Vegan Grill Down (ve)

Vegan favourite. Roasted mushrooms, tomatoes, smashed avo and curried chickpeas with sweet plantain and grilled roti 541 kcal

Smashed Avo & Poached Eggs (v)

Grilled roti and tomato, smashed avocado and free range poached eggs 601 kcal
Go vegan and swap eggs for jerk mushrooms (ve) 450 kcal

SMALL PLATES

STARTERS £6.0

Inspired by beach shacks and street vendors across the islands, these great tasting dishes are perfect to start or to share - 2 or 3 dishes per person

Crispy Chilli Squid +£1.0

Strips of squid marinated in mildly spiced coconut milk, crumbed and crisped, with mango mole and mild jerk mayo 449 kcal

Garlic Pit Prawns +£1.0

Inspired by Jamaican pepper prawns - whole king prawns, chilli and garlic butter with grilled roti flatbread to mop up 782 kcal

Chilli Cheese Roti (v)

Fire-grilled to order and topped with garlic butter, melted cheddar, fresh chilli, rocket and pickled pink onions 658 kcal

Salt Fish Fritters

A beach snack favourite. Crispy fritters packed with salted fish and fiery scotch bonnet flavour, with mango mole and fresh chilli 340 kcal

Sweetcorn Fritters (ve)

Crunchy on the outside, fluffy on the inside - sweetcorn, onion and chilli, with pickled pink onions, mango mole and hot sauce 259 kcal

Jerk Pit Wings

Fresh chicken wings, marinated in our homemade rub, chargrilled and topped with fiery jerk gravy. Served with slaw 734 kcal

Mac & Cheese Bites (v)

Little balls of macaroni, cooked in a cheddar cheese sauce, crispy fried, topped with sweet chilli mango mole 553 kcal

Jerk Pit Ribs +£1.0

Baby back ribs marinated in our spice rub, grilled and basted in our sweet and sticky mango bbq sauce 373 kcal

Trini Doubles (ve)

Trinidad & Tobago street food - soft bara roti topped with curried chickpeas, cucumber chutney, coconut, slight hot sauce 442 kcal

Garlic Flatbread (v)

Fire-grilled until light and fluffy, topped with garlic butter and a little rocket 293 kcal

SIDES £3.6

Spiced Fries (ve)

291 kcal

Sweet Potato Fries (ve)

307 kcal

Cheesy Jerk Fries (v) +£1.0

457 kcal

Coconut Rice & Peas (ve)

206 kcal

Sweet Plantain (ve)

312 kcal

White Rice (ve)

166 kcal

Mac & Cheese (v) +£1.0

254 kcal

Grilled Jerk Halloumi (v) +£1.0

527 kcal

Festivals (Dumplings) (ve)

491 kcal

Curried Chickpeas (ve)

151 kcal

Slaw (ve)

193 kcal

Sunshine Salad (ve)

30 kcal

Turtle Bay
Caribbean social

Honey Bunny Yardbird

Soft bara roti stack with fried chicken topped with maple syrup, cream cheese, fresh watermelon and a kick of hot sauce 766 kcal

Vegan Yardbird (ve)

Vegans don't need to miss out! Soft bara roti stack with a chicken style patty, topped with avo, maple syrup, refreshing watermelon and a kick of hot sauce 831 kcal

Bacon or Sausage Roti Wrap

Fire-grilled roti, rolled with cream cheese, chilli relish, rocket & pink onion, and your choice of bacon 678 kcal or jerk sausage 812 kcal

MAINS

JERK PIT £12.3

Marinated for 24 hours in our own jerk marinade recipe packed with aromatic spices before charring on a hot grill to seal in the intense, deep flavour

All Jerk Pit dishes come with your choice of coconut rice & peas, spiced fries or sunshine salad. Refer to sides section for side calories

Jerk Chicken

Be warned – these flavours are addictive! Smoky, chargrilled chicken covered in our rich jerk gravy – with hints of thyme, allspice, scotch bonnet and more. Served with slaw
Choose half chicken 897 kcal or breast 327 kcal

Mo'Bay Chicken

Chargrilled chicken breast topped with a mildly spiced, creamy sauce and served with sweet plantain 462 kcal

Baby Back Ribs +£2.0

Slow roasted and falling off the bone, you'll be craving more. 10 bones, fire-grilled and covered in sticky mango bbq sauce, served with juicy grilled pineapple 728 kcal

Jerk Salmon +£1.0

Pan-fried for a crispy skin and smothered in our own-recipe jerk gravy, with a zing of lime and side of slaw 562 kcal

Jerk Organic Tofu (ve)

The vegan dish of dreams - creamy tofu glazed in hot jerk gravy, with sweet pineapple to balance 350 kcal

WEST INDIAN CURRIES £12.3

Slowly simmered, rich in flavour and uniquely Caribbean

Curry Goat

Popular across the islands. Marinated in toasted aromatic spices, green seasoning and scotch bonnet. With coconut rice & peas 597 kcal

Caribbean Curry Katsu

Inspired by Junko Kudo, the first non-Jamaican to win a dancehall queen title - crispy chicken breast, coconut sauce spiced with fiery scotch bonnet and coconut rice & peas 833 kcal

Trini Curry Chicken

Marinated chicken breast with a tropically sweet mango, coconut, thyme and chilli sauce. With coconut rice & peas 709 kcal

Brown Chicken

Marinated chicken thighs, slowly braised in browning, our secret mix of herbs and spices and tomatoes for a rich stew. With coconut rice & peas 640 kcal

Curry Aubergine (ve)

Aubergine, potato and tomatoes, slowly simmered in coconut milk and fragrant herbs and spices. With coconut rice & peas 993 kcal

SOUL FOOD £12.3

Made with the same love that cooks in the Caribbean put into every day meals - reminding us of home comforts

Curry Goat Hash

Our rich classic curry goat, mashed spiced fries topped with crispy free range eggs and tangy pink onion – a real treat 1,184 kcal

Kingston Fried Chicken

Tender chicken thighs marinated in coconut milk, scotch bonnet and herby green seasoning then fried til perfectly crispy and golden. Served with slaw and spiced fries 815 kcal
Served with slaw and mac & cheese 768 kcal

Fish Fry +£2.0

Celebrated every Friday at Oistins, Barbados, with the freshest fish, island tunes, and of course rum! Crispy salmon, coconut fried squid and spiced fries with a mild jerk mayo 1,203 kcal

Royal Mac & Cheese

This is mac & cheese on another level – pure good-mood food. Our best ever recipe is packed with cheddar cheese, fiery scotch bonnet chilli, herbs and jerk gravy. With pulled jerk chicken 659 kcal, jerk mushrooms 526 kcal (v) or jerk bacon 763 kcal

BOTTOMLESS BRUNCH £31.5

Any breakfast, brunch, burger or roti roll
with bottomless cocktails, prosecco, draught Red Stripe,
juice, soda & hot drinks

BOTTOMLESS UPGRADE?

Choose any main dish +£4.3

Every day from 10am – 3pm. Sunday until 5pm
2 hour sitting – whole table must participate
+ dish supplements apply

LUNCH & LIGHTER

BUDDHA BOWLS £11.6

Clean eating with tropical colours and flavours. Rainbow beets, fresh pineapple, watermelon, avo, tomatoes, squash, rocket, mushroom, cucumber chutney, pickled pink onions and steamed rice

Organic Tofu Buddha Bowl (ve)

Creamy tofu glazed with jerk gravy and sweet mango mole 681 kcal

Halloumi Buddha Bowl (v)

Four halloumi slices, grilled and tossed with jerk gravy 889 kcal

Chicken Buddha Bowl

Marinated chicken thighs, pulled and basted with jerk gravy 534 kcal

ROTI ROLLS £8.0 sides from £3.6

Legendary street food snack across the islands - our roti wraps are flame-grilled and hand rolled to order, and served with slaw. Perfect for brunch, lunch or sharing with small plates and cocktails

Sweetcorn Roti Roll (ve)

Packed with crispy sweetcorn fritters, smashed avo, sharp pink onions, crunchy lettuce and mild jerk mayo 688 kcal

Chicken Roti Roll

Succulent pulled jerk chicken, smashed avo, sharp pink onions, crunchy lettuce and mild jerk mayo 562 kcal

BURGERS £8.0 sides from £3.6

All our burgers are served with crispy lettuce, sweet tomato, red onion, gherkin and mild jerk mayo in a charred vegan brioche bun with jerk tomato sauce on the side

Hot Chick Burger

Golden and crispy fried chicken and a kick of hot sauce for a fiery, flavour-packed burger 515 kcal

Shack Stack Burger

Fully loaded with a juicy beef patty and jerk bacon, smothered in melted cheese and jerk tomato sauce 1,058 kcal

No Moo Burger (ve)

Plant-based perfection - a seriously juicy patty with a dash of hot sauce. Yes, it's 100% vegan! 540 kcal

Vegan Motherclucker Burger (ve)

Chicken style patty, stacked with smashed avo and jerk tomato sauce 645 kcal

Add extras: Jerk Bacon 273 kcal +£2.0 or Cheese 115 kcal +£1.0

PUDDINGS £5.0

Poached Pineapple (v)

A totally tropical pudding. Fresh pineapple slowly poached in pineapple rum, cinnamon and coconut. Served with rum cream and coconut ice cream 406 kcal

Rum & Raisin Pudding (v)

Warm, golden and super rummy, with vanilla ice cream 653 kcal

Sticky Ginger Pudding (v)

Sweet, sticky and a little fiery, with vanilla ice cream 669 kcal

ICE CREAM £1.0 a scoop

Made especially for us using the finest natural ingredients

Vegan Vanilla (ve) 73 kcal **Creamy Coconut (ve)** 147 kcal **Nutella (v)** 134 kcal

(v) Vegetarian (ve) Vegan

+ All prices exclude any dish supplements

LATE NIGHT EATS

Any 2 small plates + 4 cocktails (2 x 2'4'1)

Sun - Thurs from 9:30pm / Fri and Sat from 10pm

+ dish supplements apply

£23.5



SCAN FOR ALLERGEN & CALORIE INFORMATION

If you have allergies or intolerances, speak to our team before ordering

Menu descriptions do not mention every ingredient. We are unable to guarantee anything is 100% free of allergens or gluten

Adults need around 2000 kcal a day

COCKTAILS £9.2

Strawberry Daiquiri (ve)
Duppy White & fresh lime, berry & strawberry

Passion Rum Punch (ve)
Dark rum & passionfruit, fresh lime & pineapple

Zombie (ve)
Cockspur, Woods Navy & falernum, fresh lime, pineapple, grapefruit & sorrel

Kingston Solero (ve)
White rum, mango, passionfruit, coconut milk, vanilla & fresh lime

Raspberry Reggae (ve)
Dark rum & fresh lime, berry, raspberry & grapefruit

Classic Mojito (ve)
Appleton & falernum, fresh mint, fresh lime & club soda

Koko Kolada (ve)
Koko Kanu & white rum, fresh coconut & pineapple

Grapefruit Fizz
Aperol, passionfruit, grapefruit & prosecco

ALCOHOL FREE £6.0

Virgin Kolada (ve)
Coconut milk, coconut syrup & pineapple juice *246 kcal*

LATE NIGHT EATS £23.5

Any 2 small plates + 4 cocktails (2 x 2'4'1)
Sun - Thurs 9:30pm - 11pm / Fri and Sat 10pm - 12am
+ dish supplements apply

One Love (ve)
Dark rum & passionfruit, coconut & pineapple

Spiced Julep (ve)
Duppy Spiced & tequila, fresh lime, mint, apple & ginger beer

Rum Runner (ve)
White rum, amaretto & banana liqueur, fresh lime, grapefruit & raspberry

Tingaling
Gin, elderflower, cucumber, pomegranate, grapefruit & prosecco

Pineapple Daiquiri (ve)
Jamaica Cove Pineapple & triple sec, fresh lime & pineapple

Jamaican Wake Up (ve)
Tia Maria, vanilla, coconut milk & cold brew coffee

Marley Mojito (ve)
Cockspur, fresh watermelon, mint, fresh lime & ginger beer

Reggae Rum Punch (ve)
Wray & Nephew, white rum, fresh lime, strawberry, pineapple & sorrel

Virgin Passion Punch (ve)
Fresh passion fruit, fresh lime & orange juice *83 kcal*

2'4'1 COCKTAILS HAPPY HOUR

Every day until 7pm
Sun to Thurs: 9:30pm - close | Fri and Sat: 10pm - close
The same drink, served at the same time

Montego Bae (ve)
Wray & Nephew, falernum, fresh lime, apple & pineapple

Bahama Mama (ve)
Koko Kanu & banana, pineapple & sorrel

Passion Martini
White rum & passionfruit, vanilla & orange - served with a prosecco shot

Coconut Espresso Martini (ve)
Dark rum & Tia Maria, coconut & cold brew coffee

Mai Tai Punch (ve)
Appleton, amaretto & falernum, fresh lime & pineapple

Coconut & Grapefruit Mojito (ve)
Koko Kanu & white rum, fresh coconut, mint, lime & grapefruit

Bajan Mango Punch (ve)
Wray & Nephew, fresh lime, mango, vanilla, orange & Aunt May's Bajan sauce for a fiery kick

Virgin Raspberry Reggae (ve)
Raspberry, pomegranate, fresh lime & lemonade *92 kcal*

CARIBBEAN RUMS

Single **£4.6** | Double **+£2.5** | Tonic **+£1.0**
Free mixer of your choice: tropical juices and sodas

WHITE

Kingston 62 White (ve)
Celebrating Jamaica's independence in 1962, light flavours of pineapple, banana & coconut

Duppy White (ve)
A Jamaican rum produced with musical pioneer Kano. A bright white rum with notes of fresh thyme mango

Wray & Nephew 63% (ve)
Part of Jamaica's culture and tradition. Strong, but with wonderfully sweet notes of molasses & banana

DARK

Gosling's Black Seal (ve)
Bermuda's pride, perfect for dark & deep flavour lovers

Wood's Old Navy Strength 57% (ve)
Distilled in Guyana in pot stills, a rich and highly flavoured rum to reflect the navy style

Pusser's Blue Label (ve)
A secret blend of six dark, sweet rums with notes of dried fruits, spices and caramel

Myers's (ve)
Very rich dark rum, tasting of carmel, burnt toffee & black treacle. Bitter & fiery!

Blackwell (ve)
From Chris Blackwell, the founder of Island Records. A sweet & smooth blended rum

RUM SHARE £8.0

Choose any 2 Caribbean rums to share & enjoy
Ask for our recommendations
Served with any 2 mixers

SPICED

Koko Kanu Coconut (ve)
Lovely and smooth blend of rums steeped with tropical coconut

Duppy Spiced (ve)
Blend of rums from Jamaica and Barbados, infused with pineapple, kola nut and natural spices

Balla Black (ve)
Deep and sweet coffee flavours from Barbados

RedLeg Spiced (ve)
Infused with Jamaican vanilla & ginger - a very smooth tasting rum

Neptune Spiced (ve)
Barbados blend of gold rums, infused with papaya, damiana, vanilla & cinnamon

Jamaica Cove Pineapple (ve)
Aged premium blend from Jamaica infused with bold pineapple and hints of citrus

Rumbullion! (ve) +£1.0
Blend of rums with notes of vanilla, cola and orange zest

Foursquare Spiced (ve) +£1.0
Deliciousness from Barbados - the rum equivalent of a cinnamon swirl

Discarded Banana (ve) +£1.0
Rich banoffee pie & sticky toffee pudding, a blend of rums aged in Scotland, the perfect dessert alternative

173 Black Cherry (ve) +£1.0
Warming spices & vanilla makes this taste just like a Cherry Bakewell

MIX IT UP £5.6

Fancy something different?
Vodka or BVI gin served with tonic or grapefruit crush
Doubles **+£2.5**

GOLDEN

Kingston 62 Gold (ve)
Aged up to 7 years. Honey aroma, with citrus, spice & molasses

Appleton Estate Signature Blend (ve)
A Jamaican classic, with hints of orange and allspice

Cockspur (ve)
Barbados blend bringing the party since 1884, light and tasty

Duppy Aged (ve)
A blend of rums from Jamaica & Barbados, aged for 5 years

Mount Gay Black Barrel (ve)
Barbados most famous label, finished in bourbon casks to give a smooth & rich flavour

Cut to the Smoke (ve)
Jamaican rum with flavours of smoked oak chips, coffee & tobacco

Westerhall No.7 (ve) +£1.0
From Grenada, aged for 7 year in ex bourbon barrels, with toffee notes and a smooth finish

Clement VSOP (ve) +£1.0
Agricole rhum made in one of Martinique's oldest distilleries from sugar cane juice, with notes of orchard fruit

Angostura 1919 (ve) +£1.0
Trinidad and Tobago's own blend of vanilla and smoky flavours aged for at least 8 years in ex bourbon barrels

Black Tot (ve) +£1.0
Rich, with butter toffee, banana cream & caramel

HOMEMADE SOFTS 500ml - £4.5

Elderflower Cooler (ve) *205 kcal*

Watermelon Slush (ve) *209 kcal*

Ginger Beer (ve) *106 kcal*

Pineappleade (ve) *148 kcal*

Pink Lemonade (ve) *192 kcal*

Fizzy Mango (ve) *165 kcal*

Grapefruit Crush (ve) *104 kcal*

JUICE & SODA 225ml - £2.5 500ml - £3.5

A range of tropical juices & sodas. Ask for selection

HOT DRINKS £2.2

Free hot drinks and juices before 12pm. Ask for selection

DRAFT BEER Half/Pint

Red Stripe (v) **£2.5 / £4.95**
Jamaica's beer of choice for over 90 years

BOTTLES 330ml - £4.4 500ml - £4.9

Island Pilsner (ve) 500ml

Bay Cider (ve) 500ml

Milk Stout (v) 500ml

Jamaican Pale Ale (ve) 330ml

Caribbean Craft Lager (ve) 330ml

Red Stripe (v) 330ml

Heineken Zero% (ve) 330ml **£2.9** *70 kcal*

WINE 125ml - £4.9 175ml - £5.9 250ml - £7.9 bottle - £22.0

Prosecco - Italy 125ml or bottle

Rosé - Pinot Grigio - Italy (v)

White - Pinot Grigio - Italy (v)

White - Sauvignon Blanc - New Zealand

White - Chenin Blanc - South Africa

Red - Tempranillo-Shiraz - Spain

Red - Pinot Noir - France

Red - Malbec - Argentina

100% of tips and service charges are paid to the whole team. An optional 10% service charge is added to the bill if you're a party of 4 or more. All prices are inclusive of vat at its current rate.