

TROPICAL BOTTOMLESS BRUNCH

AVAILABLE 1PM - 3PM SATURDAY

STARTERS

PUMPKIN AND SWEET POTATO FRITTERS

spiced mango chutney , chilli jam and mixed leaves

CHANA DHAL CURRY

With coconut shavings and gluten free flat bread (gluten free option)

JERK CHICKEN WINGS

with sweet potato crisps , Cottons jerk sauce

MAIN COURSE

JERK CHICKEN LEG

Coleslaw, fried dumpling, sunshine salad, rice n peas and jerk sauce

SPICED BUTTERMILK CHICKEN TENDERS & BARBECUED PORK RIBS

fries and coleslaw

ST LUCIAN COCONUT FISH CURRY

With aubergines, steamed rice and fried plantain

AVOCADO, SUN BLUSHED TOMATO & JERK HALLOUMI SALAD

Chipotle & maple syrup spiced cornbread, poached egg, blue cheese dressing

ST ANNE'S BRUNCH

Saltfish & callaloo fricassee, chunky yam chips, macaroni cheese and sweet corn fritters

CHANA DHAL PLATTER

chick pea & pumpkin coconut stew, vegetable fritters , roti, fried plantain
spiced mango chutney and a scotch bonnet pickle

DESSERTS

COCONUT RUM CAKE

Vanilla cream, mixed fruit & stem ginger compot

SALTED CARAMEL CHOCOLATE BROWNIE

Milk chocolate sauce and cinnamon crème fraiche

BOTTOMLESS

90 minutes of unlimited rum punch or prosecco and a 3 course brunch **34.50***

SIDES

RICE & PEAS 4.00 - CALLALOO & ONION 4.50 - BASMATI RICE 3.50

STEAMED VEGETABLES 4.00 - SKIN ON FRIES 3.50 - SWEET POTATO FRIES 4.50

FRIED PLANTAIN 3.50 - DHAL ROTI 4.00 - COLESLAW 3.50

MIXED SALAD 4.00 - DUMPLINGS & FESTIVAL 4.00 - MAC & CHEESE 5.00

*A 12.5% service charge will be added to your bill, Please inform your server of any allergies and dietary requirements. *Must be ordered by the whole party, drinks are not to be mixed.*