

Traditional Mains

All our chicken, meat, and burgers are smoked in a Customed made oil drum for a minimum of two hours over charcoal, oak wood, and pimento berries. for our fish and oxtail, additional charges will be added for those options.

JERK CHICKEN

Slow grilled chicken smoked in a traditional Smoker, blended with pimento berries, Nutmeg and a wide combination of spices

CURRY CHICKEN

Slow cooked chicken seasoned with mixed herbs, thyme, ginger and scotch bonnet peppers

BROWN STEW CHICKEN

Slow cooked chicken seasoned with brown sugar, thyme garlic, spring onions and herbs

OXTAIL & BUTTERBEAN

Slow cooked oxtail carammelised and season with mix herbs, scotch bonnet peppers and butter beans

COCONUT CURRY

Sweet potato chick peas cooked with garlic, spring onions, spinach mixed with Jamaican herbs. **V/VG**

PLANTAIN CURRY

Sweet plantain chick peas cooked with garlic, spring onions, spinach mixed with Jamaican herbs. **V/VG**

FRIED CHICKEN

Buttermilk chicken coated with homemade herbs, spices and lightly fried.

JERK PORK

Slow grilled pork belly smoked in a traditional Smoker blended with pimento berries, Nutmeg and a wide combination of spices

CURRY GOAT

Slow cooked goat meat seasoned with mixed herbs, thyme, ginger scotch bonnet peppers

CURRY MUTTON

Slow cooked Mutton seasoned with Jamaican spices, thyme, ginger and scotch bonnet peppers (BONELESS)

JERK LENTILS

Lentils slowly cooked with jerk seasoning, red onions, spring onions and Jamaican herbs. **V/VG**

FRIED FISH

Escovitch fish seasoned with Jamaican herbs and fried with garlic, thyme and scotch bonnet peppers

ROAST FISH

Snapper fish roast in our offset smoker and stuffed with mixed spices.

ACKEE & SALTFISH

Traditional dish with a wide combination of vegetables, saltfish, spices and scotch bonnet peppers.

SMOKED MENU & BURGERS

All our chicken, meat and burgers are smoked in an offset smoker for a minimum of two hours over charcoal, oak wood and pimento berries.

RUM BBQ CHICKEN

drumsticks seasoned and marinated with Jamaican herbs and spices and lightly coated with our homemade sweet rum BBQ sauce

SMOKED BEEF BURGER

Beef Burger our signature smoke beef burger topped with fresh tomato, lettuce Gherkin, red onion, Tomato chutney and our signature burger sauce.

JERK CHICKEN BURGER

Slow smoked boneless chicken thigh smoked in our custom-made smoker, blended with pimento berries, and topped with Fresh tomato, Iceberg Lettuce and our famous jerk sauce.

PLANT BASED BURGER

Pulled Pork Island Burger Jamaican burger topped with pineapple, plant-based BBQ pork, gem lettuce and tomato with our homemade vegan sauce. **V/VG**

JERK PORK BURGER

6 hours smoked pork shoulder smothered in our homemade jerk sauce, sweet pickles, Tomato, Iceberg Lettuce and topped with tomato chutney.

CHICKEN BURGER

Trench Town Burger Buttermilk chicken coated with homemade herbs, iceberg Lettuce, Tomato and Ripe sweet plantain.

VEGETABLE BURGER

Gourmet vegetable burger topped with Tomato, Lettuce, Gherkins. **VG**

Delicious Sides/ Canapes

See below a selection of delicious side options for you to choose from

RICE & PEAS

Steamed basmati rice, cooked with coconut milk, kidney beans, scotch bonnet peppers, brown sugar and Jamaican spices **V/VG**

FESTIVALS

Sweet fried dumplings combined with cornmeal, sugar and lightly fried. **V/VG**

WHITE RICE

Fluffy basmati rice steamed with olive oil and a pinch of salt. **V/VG**

ROASTED VEGETABLES

A wide mixture of vegetables covered in mix herbs, olive oil wrapped and grilled over a bbq grill. **V/VG**

MINI BEEF PATTIES

Mini Beef Filled with a pocket of Jamaican Herbs and spices

FRIED DUMPLINGS

sweet warm and fluffy dumpling doughballs. **V/VG**

SALAD

JERK WINGS

Chicken Wings smoked in a traditional Jamaican oil drum, blended with pimento berries, Nutmeg and a wide combination of spices.

BBQ RUM WINGS

Chicken wings seasoned and marinated with Jamaican herbs and spices and lightly coated with our homemade sweet rum BBQ sauce

PLANTAIN

Sweet and tender plantains slowly fried, lightly seasoned with kosher salt **V/VG**

CREAMY MAC & CHEESE

Three cheese made with our homemade cheese sauce and topped with mixed herbs. **VG**

MINI VEGETABLE PATTIES

Mini Vegetable Filled with a pocket of Jamaican Herbs and spices. **VG**

FRIES

Fluffy basmati rice steamed with coconut oil, spring onion and coconut milk. **V/VG**

COLESLAW

We provide different flavours of mini patties, please ask when selecting dishes for more choices.

When choosing dishes please ask a member of staff about any allergens or dietary needs or take a look at our allergen menu attached to our website