

FOR BOTTOMLESS DRINKS & 2 TAPAS AND 1 SIDE

Tapas	110	Extras	
Peruvian Salad Tomato, cucumber, jalapeno,	8.5	Edamame Beans (VE) Served salted or spicy	6
edamame, onion, coriander and feta cheese	7.5/0.5	Spicy Hummus (VE) served with black olives, crispy	7.5
Buffalo wings Cauliflower or Chicken Deep fried and served with a creamy	7.5/9.5	chickpeas, raisins, parsley and pitta bread	9.5
Miso Aubergine (VE)	9.5	Corn Ribs (VE) Oven roasted corn, chipotle mayo, feta crumbs and parsley	7.5
Sauteed aubergine, white miso & crispy shallots	11	Padron Peppers (VE) Sauteed with garlic, olive oil, parsley,	7.5
Satay skewers Shrimp, chicken or tofu, sweet peanut sauce	11	tajin Truffle Fries (VE) Tripple fried to perfection, gorlingialis	9.5
Coconut Prawns Jumbo shrimp coated in a coconut	14.5	Tripple fried to perfection, garlic aioli Skinny Fries (VE) Tripple fried to perfection, garlic aioli	7.5
crust, spicy coconut rundown Lemon pepper chicken tenders Crunchy fried chicken breast served	12.5	Jamaican rice & peas	6
with lemon-pepper sauce and lettuce			
Salt and Pepper Squid Fried squid with lime and chilli	9.5	——— Desserts ——— Rum Cake (VE)	9
Banana Fritters Plantain fried shells filled with pulled beef stew	9.5	With rosewater cream, mixed berries and mango coulis	
Jerk chicken Roasted marinated chicken in	11	Doughnut fritters Served with rum caramel sauce	8
Caribbean spices with rice & peas Patatas Bravas (VE) With abject a move sight and freeh	9	Fried Oreos (VE) With chocolate sauce	8
With chipotle mayo, aioli and fresh coriander	0.5		
Ham Croquettes Deep fried with prosciutto ham and Bechamel sauce	9.5	ALLERGIES AND DIETS (D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Mollusc.	c
Hawaiian beef 24 hours slow cooked in oven, served with pineapple salsa	17	(MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) So (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Ce (PB) Plant-based, (V) Vegetarian, (GF) Gluten free	esame,





BOTTOMLESS DRINKS

1.5 HOURS OF BOTTOMLESS COCKTAILS WINE, BEER & PROSECCO

GEORGI'S SPECIAL

Bacardi Carta Blance and dark rums mixed with Absinthe, Angostura bitters, Orgeat syrup, Re'al Passionfruit and pineapple juice

PALM BEACH SWIZZLE

Bacardi Carta Blanca and Wray & Nephew rums mixed with Campari, Falernum, Re'al Lychee, mango juice and coconut water

LAKI COLADA

Bacardi Carta Blanca & Goslings 151 rums mixed with Re'al Coconut, pineapple, lime & Angostura bitters

SUNSET SLING

Gin & Aperol mixed with passionfruit, elderflower, aromatic white wine & apple juice

*£55 WITH FOOD OPTIONS







