



THE
ESTD
CHOPHAUS
BAR & GRILL



3 COURSES
£45

Chef
DOM TAYLOR

VEGAN 3 COURSES
£30

HAUS TAKEOVER

STARTERS

Ackee and Salt Fish Cakes
Scotch bonnet mayo, roast pineapple salsa.

Boneless Jerk Chicken Skewers
Plantain jam, charred sweetcorn, chilli dressing.

Pumpkin and Gungo Pea Daal
Coconut yoghurt, roti (Ve)

MAINS

Classic Curry Goat
Crispy breadfruit.

Fresh Mackerel Coconut Rundown
A classic Jamaican fish stew.

Brown Stew Chicken
Blackened carrots and tomatoes.

Banana Blossom
Peanut and spinach stew. (Ve)

SIDES

Chilli, coriander and lime dressed plantain. (Ve)

Rice and peas. (Ve)

Mac and cheese.

Vegan mac and cheese (Ve)

Chunky red cabbage slaw

Scotch bonnet pepper sauce (Ve)

DESSERTS

Sorrel and Ginger Jelly
Tropical fruit salad.

Pina Colada
Pineapple and coconut tart, dairy free cinnamon cream. (Ve)

Ve - Vegan