

BREAKFAST & BRUNCH 7.5

every day 10am – 3pm. sunday until 5pm

Big Kingston Grill Down +2.0

classic breakfast with a caribbean twist. jerk bacon and sausage, mushroom, roasted tomatoes, curry spiced chickpeas with homemade grilled roti and free range eggs your way

Big Vegan Grill Down (ve)

a vegan favourite. roasted mushrooms, tomatoes, smashed avo and curried chickpeas with sweet plantain and grilled roti

Curry Goat Hash +3.8

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

Sausage or Bacon Roti Wrap

easy beach food - homemade grilled roti, filled with cream cheese, chilli relish and a choice of jerk bacon or our own recipe sausage

SMALL PLATES

STARTERS 5.6

inspired by beach shacks and street vendors across the islands, these are great tasting dishes, perfect to kick start your experience 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

Garlic Pit Prawns +1.0

inspired by jamaican pepper prawns - whole grilled king prawns, chilli, coriander and garlic butter with grilled roti flatbread to mop up

Chilli Cheese Roti (v) +1.0

garlic butter roti, grilled to order and topped with melted cheddar, fresh chilli, rocket, even more garlic butter and pickled pink onions

Sweetcorn Fritters (ve)

crunchy on the outside, fluffy on the inside - sweetcorn, onion, coriander, chilli, topped with tangy pickled pink onions, fresh mango mole and a kick of hot sauce

Jerk Pit Wings

fresh chicken wings, marinated in our homemade rub, chargrilled, topped with our fiery bay jerk sauce

Mac ‘n’ Cheese Bites (v)

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

Jerk Pit Ribs

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

Trini Doubles (ve)

trinidad & tobago street food - soft bara roti topped with curried chickpeas, cucumber chutney, shredded coconut, slight hot sauce

Crispy Okra (ve)

fresh 'ladies fingers', panko fried, topped with mango mole and mild jerk mayo – a perfect vegan starter

Garlic Flatbread (v)

fire grilled until light and fluffy, topped with garlic chilli butter, fresh chilli and a little rocket

Halloumi & Watermelon (v)

jerk grilled halloumi with fresh watermelon sprinkled with our spice mix, a sweet and fiery combo

SIDES 3.4

Spiced Fries (ve)

Sweet Potato Fries (ve)

Cheesy Jerk Fries (v) +1.0

Dirty Curry Fries (v) +1.0

Coconut Rice & Peas (ve)

White Rice (ve)

Sweet Plantain (ve)

Mac ‘n’ Cheese (v) +1.0

Grilled Halloumi (v) +1.0

Caribbean Dumplings (ve)

Curried Chickpeas (ve)

Pick-up Slaw (ve)

Sunshine Salad (ve)

Spiced Watermelon (ve)

EXTRAS 1.7

Jerk Sausage

Jerk Bacon

Eggs - Poached or Fried (v)

Mature Cheddar Cheese (v)

Grilled Mushrooms (ve)

Smashed Avo (ve)



Honey Bunny Yardbird +1.0

soft bara roti stack with beach style fried chicken topped with maple syrup, cream cheese, fresh watermelon and a slight kick of hot sauce

Vegan Yardbird (ve) +1.0

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 slight kick of hot sauce

Smashed Avo & Poached Eggs (v)

homemade roti grilled to order, topped with fresh tomato, smashed avo and free range poached eggs  
go vegan and swap eggs for mushrooms (ve)  
add extras: jerk bacon or jerk sausage +1.7

MAINS

SOUL FOOD 11.3

made with the same love that cooks in the caribbean put into everyday meals - reminding us of home comforts

Coconut Buttermilk Fried Chicken

tender chicken marinated in coconut milk and spices, fried until golden and topped with hot sauce, with creamy mac’n’cheese

Jerk Chicken Alfredo

comforting chicken alfredo with a caribbean twist – linguine in a mildly spiced creamy sauce with jerk chicken and mushrooms

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

JPA Brownd Chicken

marinated chicken, slowly braised in our jamaican pale ale, allspice, and tomatoes for a rich and vibrant stew, with coconut rice & peas

Mac ‘n’ Cheese (v)

a favourite in the caribbean - indulgently cheesy and creamy, this is pure good mood food. topped with grilled mushroom (v), pulled chicken or jerk bacon

JERK PIT 11.3

marinated for 24 hours in our 10 spice rub, fire grilled and basted to bring out the unique flavours - the ultimate caribbean bbq

served with spiced fries, coconut rice & peas or sunshine salad

Bay Jerk Chicken

fiery home recipe bay jerk sauce, with scotch bonnet, allspice and thyme - the flavour of jamaica. half chicken or breast

Mo’ Bay Chicken

marinated chicken breast topped with a mildly spiced creamy sauce, great for those who prefer a little less spice

Baby Back Ribs +2.0

slow roasted and falling off the bone, you’ll be craving more. whole rack, fire grilled and basted in sweet and sticky mango bbq sauce

Jerk Salmon +1.0

pan fried, crispy, skin-on salmon fillet pairs perfectly with the herbs and spices in our bay jerk sauce, what’s not to love?

Jerk Organic Tofu (ve)

creamy tofu and grilled pineapple glazed in bay jerk sauce for a warming kick – a real vegan treat

Jerk Sirloin +5.0

tender 21-day aged sirloin steak, pan seared in garlic butter, served with a jerk mushroom and pepper sauce - cooked to your liking

WEST INDIAN CURRIES 11.3

slowly simmered, rich in flavour and uniquely caribbean

Curry Goat

popular across the islands. marinated in toasted aromatic spices, turmeric, thyme, garlic and scotch bonnet for subtle depth of flavour. with coconut rice & peas

Caribbean Curry Katsu

inspired by junko kudo, the first non-jamaican to win a dancehall queen title - crispy chicken breast, scotch bonnet spiced coconut milk sauce and coconut rice & peas

Trini Curry Chicken

marinated chicken breast with a tropically sweet mango, coconut, thyme and chilli sauce. with coconut rice & peas

Curry Salmon +1.0

salmon fillet gently simmered in coconut milk, herbs and spices for a beautifully light curry, with trini green seasoning and steamed rice

Curry Aubergine (ve)

aubergine, potato and tomatoes, slowly simmered in coconut milk and fragrant herbs and spices. with coconut rice & peas

BOTTOMLESS BRUNCH 28.5

any breakfast, brunch, burger or fresh roti dish  
bottomless cocktails, prosecco & draught red stripe

ANY MAIN OR BUDDHA BOWL 32.3

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

BAY BREAKFAST CLUB 8.5

any breakfast, brunch, burger or fresh roti dish  
bottomless tea, coffee, fresh juices or softs  
every day from 10am – 11am  
+ dish supplements apply

LUNCH & LIGHTER

BUDDHA BOWLS 11.3

beach style clean eating with tropical colours and flavours.  
rainbow beets, fresh pineapple, watermelon, avo, tomatoes, squash, rocket, roasted red peppers and mushroom, cucumber chutney, pickled veg and steamed rice

Organic Tofu Buddha Bowl (ve)

creamy tofu pieces glazed with jerk sauce and sweet mango mole

Halloumi Buddha Bowl (v)

four halloumi slices, grilled and tossed with jerk sauce

Chicken Buddha Bowl

marinated chicken, pulled and basted with jerk sauce, topped with thyme and spring onion

FRESH ROTI 7.5 Sides from 3.4

legendary snack across the islands - our fresh, homemade roti flatbreads are hand rolled and fire-grilled to order until light and fluffy

Sweetcorn Roti Roll (ve)

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

Chicken Roti Roll

succulent pulled jerk chicken, smashed avo, sharp pink onions, crunchy lettuce and mild jerk mayo

BURGERS 7.5 Sides from 3.4

all our burgers are served with crispy lettuce, sweet tomato, red onion, gherkin and mild jerk mayo in a charred vegan brioche bun

Hot Chick Burger

crispy coconut fried chicken with a kick of hot sauce

Shack Stack Burger

fully loaded with a juicy beef patty and jerk bacon, smothered in melted cheese with sticky bbq sauce

No Moo Burger (ve) +1.0

plant based perfection - juicy beyond burger, hot sauce and served with chilli ketchup

Vegan Motherclucker Burger (ve)

chicken style patty, stacked with fresh smashed avo and a little hot sauce, served with chilli ketchup

add extras: jerk bacon or cheese +1.7

SOMETHING SWEET

ICE CREAM 1.0 a scoop

made specially for us by granny g in devon using the finest natural ingredients, free from additives, flavourings and artificial colourings. full of rich flavours and silky smooth

Boozy Caribbean Rum (v)

Nutella Ella Ella (v)

Smooth Vegan Vanilla (ve)

Banana Fro-Yo (v)

Tropical Mojito Sorbet (ve)

Creamy Coconut (ve)

PUDDINGS 4.0

there’s always room for dessert! add your choice of granny g’s award winning ice cream to your indulgent pudding +1.0

Sticky Ginger Pudding (v)

Rum & Raisin Pudding (v)

Chilli Chocolate Brownie (ve)

Coconut Tart (ve)

Banana Toffee Cheesecake (v)

Affogato (ve)



(v) vegetarian (ve) vegan

+ all prices exclude any dish supplements

if you have allergies or intolerances, please speak to a team member to let us know before you place your order. our allergen information can be viewed by scanning the qr code. menu descriptions do not mention every ingredient. we are unable to guarantee anything is 100% free of allergens or gluten



COCKTAILS 8.8

Strawberry Daiquiri (ve) 🍹  
duppy share, strawberry & fresh lime

Passion Rum Punch (ve) 🍷  
dark rum, passion fruit, orange, lemon & bitters

Beachcombers Zombie (ve) 🍹  
cockspur, woods navy, absinth, pomegranate, lemon & pineapple juice

Island Iced Tea (ve) 🍹  
white rum, tequila, gin, triple sec, lemon & diet cola

Raspberry Reggae (ve) 🍷  
dark rum, raspberry, lemonade & fresh lime  
try with *vodka* or *gin*

Jamaican Mule (ve) 🍷  
soggy dollar spiced, fresh lime, ginger beer & bitters

Classic Mojito (ve) 🍷  
appleton estate signature blend, fresh mint, lime & club soda

Koko Kolada (ve) 🍷  
koko kanu, dark rum, pineapple juice & coconut milk

MOCKTAILS 6.0

Virgin Kolada (ve) 🍹  
coconut milk, coconut syrup & pineapple juice

CARIBBEAN RUM 25ml - 4.5 50ml - 7.0  
Tonic - 1.0 Mixer - FREE  
let us transport you to the islands with our wide selection of rums

SPICED & FLAVOURED

Koko Kanu (ve)  
beautifully rich and super smooth coconut rum, amazing straight up or in cocktails

Soggy Dollar Spiced (ve)  
nutmeg and warm spices to escape reality – named after the bar on the smallest of the british virgin islands

Duppy Share Spiced (ve)  
a spiced blend of vibrant pineapple, kola nut and island spices, perfect with your favourite mixer

Jamaica Cove Pineapple (ve)  
an aged premium rum infused with bold pineapple and hints of citrus

Balla Black Spiced (ve)  
deep and sweet coffee flavours, perfect on its own or with a dash of cola

Foursquare Spiced (ve) +1.0  
deliciousness from barbados – the rum equivalent of a cinnamon swirl

HOMEMADE SOFTS 500ml - 4.5

Elderflower Cooler (ve)  
elderflower, cucumber slices, fresh mint, lime & club soda

Watermelon Slush (ve)  
fresh watermelon, sweetened & blended with ice

Ginger Beer (ve)  
our ginger beer with spiced pepper, cloves & fresh lime

Pineappleade (ve)  
pineapple, fresh lime & lemonade

Pink Lemonade (ve)  
strawberry, watermelon, pomegranate & grapefruit

Fizzy Mango (ve)  
mango, lemon juice & grapefruit

Grapefruit Crush (ve)  
our blend of refreshing sparkling grapefruit

JUICE & SODA 225ml - 2.5 500ml - 3.5

Apple, Orange or Pineapple Juice (ve)

Cola, Diet or Lemonade (ve)

Ting Can 330ml 2.5

HAPPY HOUR 2’4’1  
on all cocktails & mocktails. same drink, served at the same time  
sunday – thursday from 10am – 7pm & 9.30 – close | friday – saturday from 10am – 7pm & 10pm – close

One Love (ve) 🍹  
dark rum, passion fruit & coconut

Jumbled Julep (ve) 🍷  
white rum, strawberry, passion fruit, apple juice & fresh mint  
try with *vodka* or *gin*

Tingaling 🍹  
prosecco, gin, elderflower & grapefruit crush

Rum Runner (ve) 🍹  
frozen blend, dark rum, amaretto, blackberry, banana & lemon juice

Bahama Mama (ve) 🍷  
koko kanu, banana, pineapple, pomegranate & bitters

UB40 🍹  
white rum, raspberry, blackberry, ginger beer & red wine

Marley Mojito (ve) 🍷  
cockspur, fresh mint, lime, melon liqueur, watermelon & ginger beer

Reggae Rum Punch (ve) 🍷  
wray & nephew, strawberry, pomegranate, lime, pineapple & bitters

Virgin Passion Punch (ve) 🍷  
fresh passion fruit, lemon & orange juice

RUM SHARE 16.0  
choose any 4 caribbean rums to share & enjoy  
ask for our recommendations  
served with ginger beer, ting can, fresh juice, or soda

GOLDEN

Kingston 62 Gold (ve)  
an aged jamaican rum and perfect base for your go to rum and mixer

Appleton Estate Signature Blend (ve)  
crafted in the heart of jamaica, this vibrant rum is perfect in all your tropical cocktails

Cockspur (ve)  
the perfect combo of smooth and sweet, fabulous with any mixer

Blackwell Rum (ve)  
from the founder of island records, chris blackwell, this sweet and light blend is perfect with a dash of cola or ginger beer

Neptune Rum (ve) +1.0  
the world’s most awarded rum – deliciously smooth, this blend from barbados is a perfect sipping rum

Angostura 1919 (ve) +1.0  
trinidad and tobago’s own blend of toasty flavours, with a perfect smoky vanilla finish

Appleton Estate 8 Year Old Reserve (ve) +1.0  
sip and let the fine oak spice, citrus peel and cinnamon transport you back to jamaican shores

BEER & CIDER 330ml - 4.25 500ml - 4.75 Half - 2.4 Pint - 4.8

Island Pilsner (ve) 500ml  
light, golden, clean citrus & a malty finish

JPA (ve) 330ml  
jamaican pale ale, full bodied & clean flavoured. so good we used it in our jpa browned chicken

Caribbean Craft Lager (ve) 330ml  
crisp, zesty, unfiltered & naturally carbonated

Bay Cider (ve) 500ml  
no additives, just apples

Milk Stout (v) 500ml  
rich, dark & creamy

Red Stripe (v) pint/half/330ml  
jamaica’s beer of choice for over 90 years

Heineken Zero % (ve) 330ml 2.75  
alcohol free beer with natural flavourings

COFFEE & TEAS 2.2

Double Espresso, Americano, Cappuccino or Latte

Extra Shot 0.5

Breakfast Tea or Fresh Mint

Rude Boy (ve) 🍹  
wray & nephew, woods navy, falernum & lime

Funky Kingston 🍹  
prosecco, strawberry, grapefruit crush, lemon juice & vermouth

Mai Tai (ve) 🍷  
appleton estate signature blend, falernum, amaretto, orange, lime & pineapple juice

Espresso Martini (ve) 🍹  
espresso shots, dark rum & vanilla. try as classic with *vodka*

Side Chick Martini 🍹  
white rum, passion fruit, vanilla, orange juice & prosecco shot  
try with *vodka*

Wray Sour (ve) 🍹  
wray & nephew, blue curacao & fresh lime

White Caribbean (ve) 🍹  
koko kanu, white chocolate liqueur, passion fruit & coconut milk

Virgin Raspberry Reggae (ve) 🍷  
raspberry, pomegranate, lime & lemonade

RUM ‘N’ TONIC 5.5  
any caribbean rum, vodka or bvi gin  
served with tonic or ting can  
doubles +2.5

WHITE

Kingston 62 White (ve)  
tropical flavours of coconut, pineapple and banana – goes well with any mixer

DARK  
Rum No.10 (ve) +1.0  
a 10 year old blend from grenada. one to sip slowly on ice and enjoy the toffee and caramel finish

Gosling’s Black Seal (ve)  
bermuda’s pride - fabulous rum for dark and deep flavour lovers, perfect combo with ginger beer

OVERPROOF  
Wray and Nephew 63% (ve)  
part of jamaica’s culture and tradition. strong, but wonderfully sweet notes of pineapple, banana & citrus

Wood’s Old Navy Rum 57% (ve)  
a highly flavoured rum from guyana distilled in wooden pot stills to reflect the navy rum style

Pussers Gunpowder Proof 54.5% (ve) +1.0  
higher proof and deeper flavour, an initial kick followed by a lovely burnt sugar and toffee finish

WINE 125ml - 4.8 175ml - 5.8 250ml - 7.8 Bottle - 21.8

Prosecco 125ml or bottle  
extra dry - italian

Rosé - Pinot Grigio (v)  
medium sweet - italian - apple, lemon, orange & pears

White - Pinot Grigio (v)  
dry - italian - pear, lemon & nectarine

White - Sauvignon Blanc  
zesty - new zealand - melon, gooseberry & lime

White - Chenin Blanc  
juicy - south african - passion fruit, apples & honey

Red - Tempranillo-Shiraz  
juicy - spanish - cherries & sweet figs

Red - Pinot Noir  
fruity - french - raspberries, vanilla & strawberry

Red - Malbec  
spicy - argentina - blackberries, red plums & cocoa

(v) vegetarian (ve) vegan  
+ all prices exclude any dish supplements

Contactless or Card Payment

please use contactless payment where possible