

ONLY
JERKIN

ONLY JERKIN' - CONTACT INFO

TRADING NAME: Only Jerkin'

OWNER'S NAMES: Jessica Olson & Luke Dawes

ADDRESS: 34 Chester Court, Lomond Grove, London, SE5 7HS

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SOCIAL MEDIA: [@onlyjerkin](#)

ONLY JERKIN' - WHO WE ARE AND WHAT WE DO

Our food is indulgent Caribbean street food with a twist, packed with flavour and punch! Our hero dish being our fried jerk chicken nuggets, triple dipped in ginger beer batter! Our crispy nuggets are made from chicken breast marinated for 48 hours in our jerk marinade, then coated in our triple dip process of seasoned flour and ginger beer batter before being deep fried until golden brown.

We have been trading for 18 months, and have recently opened a permanent spot at KERB Camden market. Alongside this we trade at various lunchtime markets around London; Street Food Union Weds-Fri and KERB markets 3 days a week.

We have catered for a lot of private events and parties, and traded at our first festival last year which was Fieldday. We are hoping this summer is our first festival season!



MENU



FRIED CHICKEN NUGGETS

FRIED JERK CHICKEN NUGGETS TRIPLE DIPPED IN A GINGER BEER BATTER

Served with jerk fries, creamy coleslaw,



FRIED CHICKEN STRIPS

MANGO, COCONUT & AND HONEY FRIED CHICKEN STRIPS TRIPLE DIPPED IN A CREAM SODA BATTER

Served with jerk fries, creamy coleslaw,
homemade dips or jerk gravy...



MIXED BOX

COMBINE BOTH STYLES OF FRIED CHICKEN

Served with jerk fries, creamy coleslaw,
homemade dips or jerk gravy...



ONLY JERKIN' BURGER

FRIED JERK CHICKEN TRIPLE DIPPED IN A GINGER BEER BATTER, SANDWICHED IN COCO BREAD

accompanied with cheese, chilli mango aioli, gherkins and lettuce...



CHIPS AND DIPS

Jerk fries topped with your choice of homemade dips or jerk gravy...

DIPS

jerk gravy
jerk ketchup
chilli mango aioli
lime & corriander mayo

IMAGES - FOOD



IMAGES - SET UP



ONLY JERKIN' FESTIVAL APPLICATION

LOGISTICS

UNIT INFORMATION

FOOT PRINT OF FOOD TRUCK - 7M FRONTAGE X 2.2M DEPTH

FOOT PRINT BEHIND FOOD TRUCK - 4M X 3M GAZEBO OUT THE BACK.
REFRIDGERATED VAN AND TRANSIT VAN ALSO BEHIND TRUCK.

POWER REQUIREMENTS -

WE USE LPG GAS FOR THE MAJORITY OF OUR COOKING

WE RUN OFF 2 16AMP

THANK YOU

WE LOOK FORWARD TO HEARING FROM YOU