

**JERK
JUNCTION**
KITCHEN

MENU

JERK JUNCTION KITCHEN

STARTERS

Saltfish Fritters £9.50

Salted cod, peppers, scotch bonnet and onions in a seasoned batter, fried until golden and crispy served with a smooth, sweetcorn relish dip.

Jerk Wings 3 for £6 • 6 for £11 • 9 for £15

24 hour marinated jumbo wings, coated in an authentic blend of Caribbean flavours, served with a mango salsa and in house jerk sauce.

Grilled Jerk Halloumi £8.00 (V)

House seasoned jerk halloumi, cooked on our jerk drum, served with a sweet chilli mango sauce.

Tropical Shrimp £14.00

Grilled to perfection, marinated shrimp, coated in an authentic blend of Caribbean flavours. Drizzled with a thyme and scotch bonnet garlic butter, served with a mango salsa.

Ackee and Saltfish Plantain Stacks £13.00 🍌

Delicate mini plantain stacks layered with Jamaica's national dish, savoury ackee and saltfish, for a deliciously authentic bite.

Oxtail and Beef Bao Buns £13.00

Traditional Jamaican oxtail and beef, slow cooked, braised and pulled off the bone in steamed bao buns, topped with crispy onions.

Curry Goat Spring Rolls £8.50 🍌

Crispy house made pastries filled with shredded goat meat, served with spicy jerk mayo and extra curry gravy for dipping.

Mini Caribbean Lobster and Prawn Toast* £10.00

Crispy lobster and prawn toast with a Caribbean twist, blending pan-Asian flavors and spices.

SNACKS Plantain Chips £4.00 (V) 🌱

PEN DI LAND

Traditional Jerk Chicken £18.00 🍌

48 hour marinated jerk chicken, coated in an authentic blend of Caribbean flavours, flame grilled to perfection, served with jerk sauce and a mango salsa.

Traditional Curry Goat £19.50

One of Jamaica's staples, tender pieces of curried goat meat and potatoes, marinated in a aromatic blend of island spices, slowly simmered for maximum flavours.

Surf and Turf £38.00 🍌

28 day aged fillet steak, brushed with a scotch bonnet, thyme, garlic butter, smashed plantain, served with a pepper steak creamy sauce topped with jerk butter shrimp.

Traditional Curried Chicken £18.00

Cooked down in a traditional curried sauce with carrots and potatoes.

Traditional Peppered Steak £19.50

Succulent strips of rump steak stewed down with jerk roasted peppers and dumpling spinners.

Traditional Oxtail & Butter Beans £21.50

Pieces of tender oxtail in a rich dark stew mixed with butter beans.

Island Lamb Chops £28.50

Tender grilled chops, brushed with a scotch bonnet, thyme, garlic sauce, plantain puree, mango salsa and amaretto pepper sauce.

Traditional Jamaican dishes on the left side are all served with rice and peas or white rice, salad and slaw.

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PON DI RIVER

Honey Pumpkin and Coconut Prawns £19.50

Jumbo prawns and pumpkin
in a rich sweet spicy broth.

Escovitch Seabass Caribbean £20.50

Seabass fillets on a bed of
pickled and spicy onions peppers
and carrots, drizzled with a rich
tomato Caribbean broth.

Jerk Honey Salmon £20.50

Marinated salmon fillet, coated in
an authentic blend of Caribbean
flavours, brushed with a thyme
and scotch bonnet butter. Served
with plantain puree & jerk sauce.

PON DI GROUND

Butter Bean "Rundown" £17.50 (V)

A Jamaican comfort dish of carrots, peppers,
pumpkin, and hearty queen butter beans, all
simmered in a rich, curried coconut broth.
Warm, satisfying, and entirely plant-based.

CHEF'S SPECIAL OF THE MONTH

Ask our staff about this, a seasonal
creation that showcases our chefs' latest
inspirations and skills.

SIDES

Jam Slaw	£4.50 (V)
Smashed Plantain	£5.00
White Rice	£5.00
Rice and Peas	£6.50 
Mac and Cheese	£7.50 (V)

Jerk Loaded Corn	£7.00 (V)
Jerk Garlic Broccoli	£6.50 (V) 
Steamed Vegetables	£6.50 (V) 
House Seasoned Fries	£6.00 (V) 
Extra Gravy	£2.00

JERK JUNIORS

2 courses £9.50

Crispy chicken tenders, fish fingers or jerk wings
all served with rice or fries and 2 scoops of ice cream.

SUMTING SWEET

Served with a choice of ice cream or custard.

Banana Cake £7.00

Moist banana sponge cake,
baked fresh in house.

Carrot Cake £7.00

Homemade moist, spiced
carrot cake finished with
cream cheese frosting.

White Chocolate

Cheesecake £8.50

Velvety white chocolate
cheesecake with a buttery
golden biscuit crust,
topped with a rich white
chocolate drizzle.

Apple Crumble £7.00

Cinnamon spiced
apples topped with a golden,
buttery crumble, served
warm with vanilla custard or
Madagascan ice cream.

 This icon marks favourites within the menu.

* May contain shells.

Please let your server know if you have any allergies or dietary requirements.

**JERK
JUNCTION**

KITCHEN

SUNDAY ROAST



STARTERS

Jerk Wings £6.00 for 3 • £11.00 for 6 • £15.00 for 9
Juicy chicken wings marinated in our homemade rub,
flame grilled then finished off with jerk BBQ sauce.

Curry Goat Spring Rolls £8.50
Crispy house made pastries filled with shredded goat meat,
served with spicy jerk mayo and extra curry gravy for dipping.

Grilled Jerk Halloumi £8.00 (V)
Jerk marinated halloumi, flame grilled and served with house sweet chill jam.

Tropical Shrimp £14.00
Grilled, marinated shrimp, coated in an authentic blend
of Caribbean flavours. Drizzled with a thyme and
scotch bonnet garlic butter, served with a mango salsa.

MAIN

All roasts served with seasonal veg, garlic roast potatoes, rice and peas, fried plantain,
homemade yorkie and our signature homemade lamb or veggie gravy.

Classic Jerk Chicken £19.50
Hand prepared and marinated
for 48 hours then cooked
fresh daily over coal in our jerk drum.

Jerk Fired Roast Lamb £22.50
Succulent lamb marinated for 48
hours in our homemade jerk blend
then slow-roasted to perfection.

Fish Roast £22.50
Ask your server for today's
fish of the day.

Vegan Roast £17.00 
Ask your server for today's flavour.

Mixed Roast £24.50
A serving of jerk chicken and jerk lamb.

Kids Roast £14.00 Smaller roast of choice for our jerk juniors!

SIDES

Cauliflower Cheese £5.00 (V)
Plantain Portion £5.00 
Mac n Cheese £5.00 (V)
Extra Gravy £2.00
Extra Yorkie £1.50 (V)

DESSERT

Served with a choice of ice cream or custard.
White Chocolate Cheesecake £8.50
Apple Crumble 7.00
Banana Cake £7.00
Carrot Cake £7.00

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SIGNATURE COCKTAILS

MAI TAI £12

Crafted with a blend of light and dark rum, vibrant flavours of orange curacao and organic almond syrup and fresh lime.

SPICY MANGO MARGARITA £12

Spicy scotch bonnet infused mango syrup with tequila Cointreau and fresh lime

MOJITO £12

Bacardi, fresh lime, mint, sugar syrup topped with soda
Classic/ Strawberry/ Passion fruit or Coconut

JAMAICAN ZOMBIE £13

A blend of light and dark rum, pineapple and tropical juice, fresh lime and top with grenadine syrup, Wray and Nephew and fire

BUMBUCLART £13

Our own Jamaican twist on the dark and stormy with Bumbu rum, ginger syrup, topped with old Jamaican ginger beer and fresh lime

PORNSTAR MARTINI £12

Vanilla vodka, passoa, passion fruit syrup and tropical juice

PARROTS OF THE CARIBBEAN £12

Hawksbill spiced banana rum, fresh lime, guava and tropical juice, passion fruit and coconut syrup

RUM OLD FASHIONED £13

Appleton VX rum, brown sugar, orange and angostura

SPRITZ COLLECTION

SAINT LUCIA ISLAND £12

Aperol, fresh orange wedge, Prosecco and soda spritz

MONTEGO BAY £12

Limoncello, fresh lemon wedge, Prosecco and soda spritz

THE TRINNY £12

Midori, elderflower, fresh lime and mint, Prosecco and soda spritz

CANDY CLOUD 9 £11

Jamaican strawberry syrup with Gordon's pink gin topped with Prosecco

Classic cocktails available on request

GUINNESS PUNCH £7

RASTA POWER SMOOTHIES £6.95

THE GREEN ONE Apple, pear, ginger and celery

THE YELLOW ONE Banana, mango, pineapple

THE RED ONE Raspberry, strawberry, blueberry

MOCKTAILS £6.95

VIRGIN MOJITO

Fresh lime, mint, apple juice, gomme top soda

PINEAPPLE AND COCONUT PUNCH

Pineapple syrup, pineapple juice, coconut puree and fresh lime

SKY JUICE

Pineapple and Tropical juice with ginger and strawberry syrup with fresh lime

SPIRITS

VODKA	25ml	50ml
Absolut	£5	£9
Absolut Citron	£5	£9
Absolut Vanilla	£5	£9
Belvedere	£5	£9
Grey Goose	£7	£11
1804 Vodka	£7	£11

TEQUILA		
Don Angel Blanco	£5	£9
Sierra	£5	£9
Ojode Tigre	£5	£9
Tequila Rose	£5	£9
Patron Silver	£7	£11

RUM		
Bacardi	£5	£9
Appleton Estate	£5	£9
Captain Morgan	£5	£9
Bumbu Original	£5	£9
Old J Pineapple	£5	£9
Malibu	£5	£9
Wray & Nephew	£5	£9
Hawksbill Banana	£5	£9

GIN	25ml	50ml
Gordon's Dry	£5	£9
Gordon's Pink	£5	£9
Whitley Neil Collection		
<i>Rhubarb and Ginger</i>	£7	£11
<i>Raspberry</i>	£7	£11

BRANDY		
Courvoisier V.S	£7	£11
Martell V.S	£7	£11

WHISKEY		
Jack Daniels	£6	£10
Makers Mark	£6	£10
Woodford Reserve	£6	£10

LIQUORS		
Baileys	£5	£9
Chambord	£5	£9
Cointreau	£5	£9
Disaronno	£5	£9
Limoncello	£5	£9
Midori	£5	£9
Sambuca	£5	£9

BEERS & CANS

CORONA	£5.50	RED STRIPE	£5.50
PERONI	£5.50	KOPPAPERG	£5.85
HEINEKEN 0%	£5.50		

SOFT DRINKS

COKE	£3.25	BIGGA	£3.85
DIET COKE	£3.25	<i>Pineapple • Fruit Punch • Grape</i>	
GINGER BEER	£3.25	STILL WATER	£4.45
RIO	£3.25	SPARKLING WATER	£4.45
TING	£3.25	FRESH JUICES	£3.25
SPRITE	£3.25	<i>Orange • Cranberry • Apple</i>	
		<i>Pineapple • Tropical • Guava</i>	

WINE LIST

WHITE WINE	175ml	250ml	Bottle
Quirky Bird Sauvignon Blanc	£9	£11	£32
Intense and refreshing with passion fruit and gooseberry flavours.			
Quirky Bird Chenin Blanc	£8	£9.50	£28
Fresh and fruit with ripe and pear flavours.			
Pinot Grigio Delle Venezie Previata	£8	£9.50	£28
Crisp and fruity with crunchy fruit, citrusy acidity and a long refreshing finish.			
RED WINE			
McGuigan Shiraz Lot 92	£9	£11	£32
Fruity and spicy shiraz, bold and well rounded with aromas of plum and dark berries with a fragrant and spicy finish.			
El Mestengo Argentina Malbec	£9	£11	£32
Bursting with aromas of black fruits, almonds and a hint of leather. Soft and mellow on the palate, it offers flavours of fresh plum raspberry.			
Quirky Bird Merlot	£9	£11	£32
Rich and elegant with intense plum and dark cherry fruit flavours. South African.			
ROSE WINE			
Pinot Grigio Blush Previata	£9	£11	£32
Fruity and refreshing with flavours of apricot, peach and strawberries.			
Cotes De Provence, Whispering Angel			£45
A blend of ripe red strawberries and raspberries with a hint of peach and citrus. A touch of floral and minerality that adds to its refreshing profile.			
SPARKLING & CHAMPAGNE			
Prosecco Glass	125ml	Bottle	
Champagne	£7	£30	£65

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SPECIALS

ACKEE & SALTFISH PLANTAIN STACKS £8.50

Delicate mini plantain stacks layered with Jamaica's national dish, savoury ackee and saltfish, for a deliciously authentic bite.

AMERETTO GLAZED LAMB CHOPS £19.5

Tender grilled chops, brushed with a scotch bonnet, thyme, garlic sauce, plantain puree, mango salsa and amaretto pepper sauce.

LOBSTER MAC N CHEESE £13

Creamy, cheesy macaroni topped with tender lobster.

RUM & RAISIN PROFITEROLES £7.50

Cream filling and chocolate drizzle.

**2 COURSES
FOR ONLY**

£22

**3 COURSES
FOR ONLY**

£28

T&Cs apply. See our main menu for all other dishes
Please note: A small surcharge applies to selected premium items.