

KESHIA SAKARAH

AT THE PILGRIM 30 OCT - 20 DEC

SNACKS

ROAST CHANNA 4 (VE)

Chickpeas spiced with cumin, amchar masala and Maldon sea salt - lovely to snack on by themselves, with Carib Beer or a Kromanti cocktail

PINEAPPLE CHOW 6 (VE)

A little heat, fresh and sour. A street food snack from Trinidad and Tobago

SMALL PLATES

SALTFISH ACCRA 9

Also known as saltfish fritters or fishcakes across the Caribbean; with tamarind chutney

CORN FRIED CHICKEN WINGS 10

Brined for 48 hours, with molasses bbq sauce

DAAL 11 (VE)

Yellow split pea soup with burnt garlic and cumin seeds

BIGGER PLATES

CURRY GOAT 18

A Caribbean classic, slow cooked with coconut and amchar (dried mango) masala

OXTAIL 20

Slow-cooked with soy, pimento and butter beans

FRIED SNAPPER 22

With fermented pepper sauce and lime

SIDES

FRIED SWEET YELLOW PLANTAIN 4 (VE)

BUTTERED PARATHA ROTI 4 (VE)

COCONUT RICE & KIDNEY BEANS 4 (VE)

COLESLAW 3

SWEET

CASSAVA PONE 8 (VE)

Cassava cake with sweet milk, coconut and spices

NUTMEG ICE CREAM 7

A favourite from Grenada