estaurant Menu RädChar

STARTERS

Buttered Pepper King Prawns	£15.00
Native King Scallops with Barbecued Cauliflower puree	£15.50
Honey Glazed Jerk Wings	£14.50
Homely Hummus and Avocado Salsa Salad with Naan bread	£13.00
Ackee & Plantain Croquettes	£10.00

MAINS

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CARIBBEAN CLASSICS

All Caribbean classics are served with a choice of Charcoal Mashed Potato, Fat Chips, Tossed rice and Gungo peas or Coconut ginger Jasmine rice with Salad and Coleslaw.

Jerk Roast Baby Chicken	£24.50
Braised Ox	£23.00
Rap Boneless Curried Goat	£23.50

FISH

King Prawn Bass

Pan fried sea bass, King Prawns, griddled tenderstem broccoli, chilli, £24.50 sugar snaps, flavoured baby spinach, with a RapChar in house verde dressing. Served with Charcoal Mashed Potato.

Rags to Riches

An old Jamaican classic dish which we all know as "Tun cornmeal" with a £27.50 modern day twist. Pan Fried halibut, sitting on a bed of Polenta topped with Cavolo nero and a drizzling of a Light coconut curry rundown sauce.

Caribbean Risotto Prawndini

An infused Caribbean style risotto with a touch of scotch bonnet pepper, £27.50 rum, crayfish and a Jumbo garlic butter prawn.

Ray's Lobster

Lobster tail, caviar, prawns, linguine infused with authentic Caribbean $\pounds40.50$ flavours.

Jam Rock Snap Platter Jamaican Snapper with Coconut calamari, King prawns, Festivals, Plantain, £45.00 Okra and Sweet chilli infused Caribbean seasonal veg.

МЕАТ

Jerk Lamb Shank Lamb shank slow cooked for 24 hours. Served with Creamy mash potato, £28.50 Kale and Chestnut Mushrooms.

VEGETARIAN

Char Chic Veg Curry With a choice of Charcoal Mashed Potato, Tossed rice and Gungo peas or £22.50 Coconut ginger Jasmine rice with Salad and Coleslaw.

 RapChar Vegan Beef Stew with Coconut ginger Jasmine rice and salad An infused Jamaican stew peas with veggie chunks, plantain, gnocchi, £22.00 and okra. This dish brings back memories.

SIDES

Return of the Mac	£10.00
Fat Chips	£6.50
Charcoal Mashed Potato	£6.50
Tenderstem Broccoli	£6.50
House Salad	£4.00
Tossed rice and Gungo peas	£7.00
Coconut ginger Jasmine rice	£6.50
Coleslaw	£3.00
Plantain	£5.00

DESSERTS

RapChar Royal Double Chocolate Mousse Cake	£8.00
Bourbon Apple Crumble	£7.50
Sticky Toffee Pudding	£8.00
Sorbets Mango / Passion fruit	£3.00
Vanilla / Vegan Ice Cream	£3.00
Rum and Raisin Ice Cream (2 scoops)	£5.00
Champagne Sorbet *alcohol	£3.50

We offer a Catering Service

Experience Unrivalled Luxury

Why not elevate your event with our bespoke restaurant catering Service. Indulge in an extraordinary culinary journey with our impeccable catering service. Raymond Fowler, the renowned head chef creates culinary masterpieces that delight the senses. His meticulous attention to detail ensures a visually stunning presentation.

With a focus on customisation and flawless execution, we exceed expectations and leave a lasting impression.

Take your event to new heights of luxury with RapChar.