LUNCH



V = Vegetarian VE = Vegan Please alert a member of staff if you have any food allergies.

KIDS MENU (Under 12's only)	all at 7.00	CRIBBS CLASSICS	
CRISPY BUTTERMILK CHICKEN With chips and salad. BBQ RIBS With corn on the cob and salad.		SWEET POTATO SURPRISE (V) Mashed sweet potato with garlic, spinach and herbs topped with roasted veg and melted goats cheese served with crispy salad.	13.00
MINI VEGGIE BURGER With chips and salad.		CRISPY COCONUT PRAWNS Served with chips, salad and coconut dipping sauce.	15.00
SPAGHETTI AND MEATBALLS With a tomato sauce.	5	JERK CHICKEN BURGER Breaded Jerk chicken breast topped with melted cheddar, reggae BBQ sauce, slaw and chips.	17.95
SANDWICHES, NACHOS, BOWLS & BITES		CRIBBS VEGGIE BURGER (VE) Carrots, mixed beans, courgette, callaloo and sweet potato forms this lovely plant-based burger.	17.00
GUAC AND TOAST Toasted sourdough bread with guacamole sprea Garlic, mushrooms, and tomatoes.	8.50 d,	Seasoned with Caribbean herbs and spices and topped with a plantain and aubergine jam, served with chips.	
THE VEGAN (VE) Classic vegan fry-up of garlic spinach, mushrooms, tomatoes, fried tofu, sautéed potatoes, baked beans and sourdough toast.	12.00	WEST INDIAN SEA FOOD STEW Chunks of seafood and shellfish cooked up with sweet potato, mixed vegetables, Caribbean herbs and spices. Served with bread and butter.	23.00
JERK CHICKEN AND AVOCAD Tender pieces jerk chicken with avocado and machutney between a ciabatta roll & chips.		BBQ RIBS N' RUM Sticky Caribbean ribs infused with Spiced Rum and a smoky BBQ sauce served with chips.	18.00
JUICY LUCY Cribbs 8hrs slow roasted pulled pork or smoked brisket, topped with melted cheese in a brioche Served with chips and salad.		JAMAICAN JERK CHICKEN Fresh chicken breast marinated in herbs, spices & soy sauce, oven roasted to finish, with coconut steamed rice & fried plantain.	22.00
NACHOS Corn tortilla topped with guacamole, homemade soured cream, sweet corn, and melted cheddar. Add one of the following toppings: - Jerk chicken breast strips - 8hr slow-roasted pulled pork	12.00 salsa,	JAMAICAN ACKEE & SALT FISH National dish of Jamaica - salted cod, fresh tomato, ackee, herbs and spices, served with steamed rice & fried plantain.	23.00
- 8hr slow-roasted smoked beef brisket - Grilled tofu (V)		CARIBBEAN GOAT or LAMB CURRY	23.00

Add Jerk Chicken

VEGAN/VEGGIE BOWL (V/VE)

Fried plantain, mixed leaves, beans, sweet corn, roasted veg, couscous, cucumber, sun-blushed tomato, hummus and balsamic dressing.

13.00

3.00

Marinated in Caribbean herbs, spices and

rice n'peas & fried plantain.

Mr Brown's curry powder, served on a bed of