LITTLE JUMBY

The Hut

ANTIGUA - WEST INDIES

À LA CARTE

Apéritif

THE HUT RUM PUNCH, *English Harbour 5yo, Lemongrass Syrup, Lime Juice, Fever Grass Bitters, 18*

BLACK PINEAPPLE, *Black Cow Vodka, Black Pineapple, Whey, Citrus, 18*

ISLAND EMBER, *English Harbour Sherry Cask, Sweet Vermouth, Orange Aperitif, Orange Liqueur, 18*

ALL PRICES IN US DOLLARS

PB = Plant Based, V = Vegetarian. Other unmarked dish's may also be appropriate, please ask your server for a dish's ingredients.
Children's menu available on request. ABST inclusive.
12.5% service charge will be added to your bill.
Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.

Small Plates

We recommend 1-2 dishes per person for the table to share.

SESAME SEED PRAWN TOAST
Scotch Bonnet Sauce, 18

PORK BELLY CROQUETTES
Gherkin Ketchup, 12

POPCORN LOBSTER
Sriracha Soy, 26

CURED MAHI MAHI
Pickled Cucumber, Bloody Mary Gel, 19

LAMB SKEWER
Mint Yoghurt, Tamarind Glaze, 16

BEEF & CAVIAR
28 Day Dry Aged Fillet of Beef, Potato Pavé, 23 each

SZECHUAN PRAWNS
Crispy Rice, 26

CURED TUNA
Avocado Ice Cream, Peppers, 23

SWEET N' SOUR GROUPER
Yuzu Miso Glaze, Aioli, 15

IBERICO PLUMA
Tare Glaze, Pickled Cucumber, Sesame, 26

BANG BANG CONCH
Peanuts, 28

WATERMELON SASHIMI
Furikake, Gochujang Mayo, PB, 13

FOCACCIA
Tomato & Green Chilli Salsa, 9

CRAB PIZZETTA
Isle of Wight Crab, Brown Crab Mousse, 28

DIVER SCALLOP
Ajo Blanco, 21 each

BURRATA
Pesto, Wild Rocket, V 16

SEAFOOD SALPICON
Octopus, Lobster, Prawns, Peppers, 16

OSCIETRA CAVIAR, *Chips, Blinis, Sour Cream, 30g: 150 // 125g: 625*

Fish

SNAPPER, *Fennel Risotto, Lime Gel, Orange, 42*

MONKFISH TAIL, *Char Siu Sauce, Bok Choi, Fried Rice, 56*

MAHI MAHI, *Saffron Bisque, Baby Leeks, Clams, Fennel, 45*

GROUPER, *Bacon Butter Tomato Sauce, Roasted Peppers, Hazelnut Dukkah, 39*

SPAGHETTI VONGOLE, *Local Clams, Parsley, 38*

LOBSTER, *Locally Caught Native Lobster, Green Seasoning Butter, Chilled Or Grilled, 85*

LOBSTER CHOPPED SALAD, *Locally Caught Native Lobster, Leaves, Tomatoes, Fennel 49*

Plats

GUINEA FOWL, *Pickled Cucumber, Red Onion, Spring Onion, 55*

CHEESEBURGER, *Tomato Relish, Burger Sauce, Lettuce, Bacon, Gouda, 3*

BRAISED LAMB SHOULDER, *Pickled Shallots, Peas, Bacon Broth, 37*

TOMATO SPÄTZLE, *Vegan 'Nduja, Roasted Cherry Tomatoes, Basil, PB, 23*

RAVIOLI FLORENTINE, *Egg Yolk Ravioli, Lemon Beurre Blanc, Spinach, V, 29*

STEAKS & CHOPS

28 Day Dry Aged Fillet Steak 10oz, 115
28 Day Dry Aged Ribeye Steak 10oz, 98
32 Day Dry Aged Tomahawk Steak 32oz, 250 (for two)
Rose Veal Chop, 18oz, 150

Sharing

BIG FISH, *Little Jumby Sea Purslane, Beurre Blanc, Capers, Sauce Vierge, Green Salad, New Potatoes*
Wild Seabass, *230, Serves 2-3*
Salt Baked Mahi Mahi, *210, Serves 3-4*
Red Snapper, *185, Serves 2-3*

SURF N' TURF, *Whole Local Lobster, Greek Salad, Fries, Chimichurri, Green Seasoning Butter, Aioli - With -*
Rose Veal Chop, *250 for Two to share*
Tomahawk Steak, *325 for Two to share*

SIDES
All at 10

GREEN SALAD
GREEK SALAD
ZUCCHINI FRITTI
SUGAR SNAP PEAS

SIDES
All at 10

FRIES
RABZ RICE
HASSELBACK POTATOES, *Miso, Red Onion*

SAUCES
All at 5

CHIMICHURRI
KIMCHI MAYO
PEPPERCORN
SAFFRON AIOLI
SCOTCH BONNET JAM

Desserts

"DAI DAI", 2.50
Chocolate Coated Vanilla Ice Cream Bites each

GUAVA ETON MESS, 14
Meringue, Chantilly, Guava Coulis

CHOCOLATE DELICE, 16
White Soy Ice Cream

PASSIONFRUIT SOUFFLÉ, 16
Vanilla Ice Cream, Sablé Biscuit

RUM BABA MADELEINES, 15
English Harbour 10, Lime Mascarpone

BANOFFEE ÉCLAIR, 15
Banana Crémaux, Salted Caramel Swiss Meringue

PINEAPPLE, 12
Coconut Sorbet, Chilli, PB

HUT ICE CREAM & SORBET
One Scoop 4.50 | Two Scoops 8

Chocolate | Vanilla | Pistachio | Cookies & Cream | Soursop

Coconut Sorbet