1st – 24th
December 2025

GidiGrill

FESTIVE LUNCH & DINNER MENU

STARTERS

Spiced Fragrant Cream of Parsnip and Onion Bisque (v) (vg) (gf)
drizzled with truffle oil, Artisan Bread.

Buffalo Cauliflower Nugget (v) (vg)
homemade sweet Chilli jam.

Sauté Peppered Garlic Prawns
tossed in homemade herbs & and bell pepper, chill garlic sauce served with garlic bread.

Grilled Chicken Suya (n)
with natural mixed spices, cherry tomato & red onion.

Jerk BBQ Pork Belly
served with fried sweet plantain & pineapple chutney.

Dusted & Dropped Calamari
fried in a homemade batter, served with Harissa mayo dip.

MAINS

2 COURSES
£36.00
PER PERSON

Jah Love Vegetarian Curry Stew (v) (vg) (gf)
board bean, chickpeas, carrot, sweet potato, spring green, gungo rice n peas and sweet plantain.

Jerk Roast Turkey Breast
Pigs In Blanket, Roasted Potatoes, Butter Sprouts, Honey Glazed Parsnip & Carrot, Cranberry Gravy.

Meat Basket
quarter chicken, pork loin steak, rump steak, and jerk sausage, rustic gourmet fries your choice of house sauce.

Slow Sizzling Sticky Smoked Pork Ribs
served with rustic gourmet fries, and your choice of house sauce.

Pan Seared Seabass Fillet
served with sauté green vegetable, creamy mash potato, lemon cream sauce.

Grilled Dry Aged Sirloin Steak (8 oz) (gf)
grilled tomato, portobello mushroom rustic fries, three peppercorn sauce. *Supplement £10.*

DESSERTS

Lemon & Coconut Cheesecake
black berry compote

Caribbean Rum Cake
Isle of Arran vanilla ice cream, brandy sauce.

Dark Triple Chocolate Tia Maria & Whisky Mousse
truffle chocolate sauce.

Triple Chocolate Chilli Brownie
Isle of Arran vanilla ice cream.

African Cinnamon Flavour Plantain Cake
salted caramel ice cream, brandy sauce.

Isle Of Arran Ice Cream (gf)
ask for flavours of the day.

Please advise our service team of any allergies.

(v) vegetarian (vg) vegan (n) contains nuts (gf) gluten free (cb) contains bone