1st – 24th
December 2025
Sunday to Thursday

FESTIVE LUNCH MENU

GidiGrill

STARTERS

Jerk Sweet Fire Chicken Wings
oated with mango chutney,
garlic & herb mayo, vegetable crudites

Jerk BBQ Pork Belly
served with plantain on
a bed of pineapple salsa.

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

Cauliflower Wings (v) (vg)
sweet chilli & coriander dip.

MAINS

2 COURSES
£27.00
PER PERSON

Gidi Grill Spicy Mac N Cheese
mature cheddar sauce, served with Jerk chicken fillet and salad.

Nigerian Classic Boneless Beef Stew
cooked in a traditional way with onion, scotch bonnet pepper served with authentic Caribbean Coconut rice, sauté vegetables, boiled egg, and plantain.

Chargrilled Handmade Beef Burger
served with beef tomato, smoked cheddar, lettuce, sauté onion on a toasted pretzel bun, Jicama coleslaw, house burger sauce.

Jerk Chicken Penne Pasta
Penne pasta, diced chicken, bell pepper, spring green and in light jerk cream sauce.

DESSERTS

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

Lemon & Coconut Cheesecake
black berry compote.

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

Rum & Raisin Sticky Toffee Pudding
toffee sauce, Isle of Arran ice cream.

Please advise our service team of any allergies.
(v) vegetarian (vg) vegan (n) contains nuts (gf) gluten free (cb) contains bone