

## STARTERS

<b>Jerk Wings</b> <i>Barbecued jerk wings marinated in a blend of authentic Jamaican jerk spices.</i>	<b>£8.95</b>
<b>Sweet Potato Fritter (ve)</b> <i>Crispy golden fritters, served with a tangy sweet chili dipping sauce.</i>	<b>£6.95</b>
<b>Island Fire King Prawns (cr)</b> <i>Shell-on Grilled king prawns, glazed with smoky jerk spices, and served with zesty lemon wedges.</i>	<b>£10.45</b>
<b>Hot Suya Beef (P)</b> <i>Charred Grilled Sirloin tossed in Suya Spice Served with fresh Onion and Tomatoes.</i>	<b>£9.95</b>
<b>Dope Birds Wings (Ce)</b> <i>Buffalo Soldier (Habanero Buffalo), Mo Honey Mo Problems (Honey Jerk), Guavop (Sweet Guava)</i>	<b>£9.45</b>

## MAINS

<b>Jerkin' it</b> <i>OSR signature smoked jerk chicken with plantain, slaw, and a choice of rice &amp; peas or steamed white rice.</i>	<b>£15.95</b>
<b>The G.O.A.T</b> <i>Slow Cooked tender goat meat in an array of spices served with plantain, slaw and rice &amp; peas.</i>	<b>£17.95</b>
<b>Slow Jam Oxtail</b> <i>Island style oxtail stew, braised with butterbeans in a flavourful deep gravy, served with plantain, slaw and steamed white rice</i>	<b>£19.45</b>
<b>Sea Bass Escovitch</b> <i>Pan fried sea bass sautéed pickled peppers, onions and carrots, served with plantain</i>	<b>£18.95</b>
<b>Brown Stew Chickpeas with Sweet Potato (ve)</b> <i>Served with plantain, slaw and a choice of rice &amp; peas or steamed white rice</i>	<b>£14.95</b>

## SIDES

<b>Rice &amp; Peas</b>	<b>£5.00</b>
<b>Steamed White Rice</b>	<b>£4.50</b>
<b>Plantain or SlawJamz</b>	<b>£3.50</b>
<b>Fries</b>	<b>£3.50</b>
<b>Mac &amp; Cheese</b>	<b>£6.95</b>
<b>Jollof Rice</b>	<b>£6.00</b>

Allergen Key: d – Dairy, m – Mustard, p – Peanuts, cr – Crustaceans, g – Gluten, ve - Vegan, ce - Celery

