



# Gidi Grill

**RESTAURANT WEEK FEB 2026**  
**2 COURSES £25PP AND A COCKTAIL/MOCKTAIL/BEER FOR £5**

---

## TO START

### **Cullen Skink**

Haddock, potatoes, cream(gf) artisan bread

### **Sauté Chilli & Garlic prawns**

Sauté in red pepper chili a garlic sauce.  
Served with Garlic bread.

**Boston Jerk Fire Chicken Wings**, coated with Mango chutney, garlic & herb mayo dip, vegetable crudites.

**Cauliflower Wings** served with homemade Chill jam(v) (vg)

## MAIN COURSES

**Jerk Salmon Fillet** served with sauté green vegetable Leeks and mash potato

### **Gidi Grill Spicy Mac and Cheese**

Mature cheddar sauce, served with Jerk chicken fillet

**West Indies Curry Chicken**, tender chunks of curry chicken cooked with vegetables, served with Gungo peas and rice(gf)

**Island Stew Peas**, Mixed bean, carrot, Chocho, celery, coconut cream Allspice, scotch bonnet, served with steamed rice(v) (vg)(gf)

### **Chargrilled Handmade Beef Burger**,

served with beef tomato, smoked cheddar, lettuce, sauté onion on a pretzel bun, house burger sauce, rustic fries, jicama coleslaw

## DESSERTS

**Caribbean rum cake**, brandy sauce, Isle of Arran vanilla ice cream

**African Cinnamon flavour plantain cake**, Isle of Arran caramel ice cream, rum sauce.

**Dark Triple Chocolate Tia Maria & Whisky Mousse**, Truffle chocolate sauce

**Isle of Arran Ice cream** (gf)

Ask for flavors of the day.

## CHOOSE One Drink FOR £5

Sangria Cocktail

Chapman Mocktail

Bottle of Peroni beer

## SIDES

Gourmet Rustic Fries  
£4.50,

House salad bowl £5.50

Grill corn on cob £4.00

Black pepper Mash £5.50

Jollof Rice £5.50

Crispy onion rings £3.95

Gungo Peas & rice £5.50

Fried plantain £6

(v) suitable for vegetarians

---



# Gidi Grill

**RESTAURANT WEEK FEB 2026**  
**2 COURSES £25PP AND A COCKTAIL/MOCKTAIL/BEER FOR £5**

---

(n) may contain nuts/nut oil  
(vg) suitable for vegan  
(gf) gluten free

---