



# Food Menu

|   |       |                            |    |
|---|-------|----------------------------|----|
| ROCK OYSTERS half dozen (6pcs)/dozen (12pc) | 18/36 | Exmoor Caviar Smoked 30 gr | 80 |
| Exmoor Caviar Cornish Salted 30gr           | 70    | Exmoor Caviar Baerii 30gr  | 50 |

## SMALL EATS

|                    |   |
|--------------------|---|
| GORDAL OLIVES      | 7 |
| HONEY ROASTED NUTS | 6 |
| CHICKEN SUYA       | 7 |

## STARTERS

|   |    |
|---|----|
| LOBSTER<br>Scottish Lobster, steamed Moi Moi, lobster bisque                        | 20 |
| CRAB<br>Devon crab, crumpets, Scottish kale, tarragon & lemon                       | 20 |
| COD<br>Salted cod, crushed yam, pea puree, burnt onion                              | 17 |
| SCHNITZEL<br>Chicken breast, duke of York potatoes, Berkswell cheese                | 15 |
| PORK BELLY<br>Suya roast pressed belly, apple puree, eba gnocchi                    | 15 |
| ASPARAGUS V, VG<br>Wye Valley asparagus, black figs, Godminster hollandaise         | 14 |
| POLENTA V, (VG)<br>Baked polenta, wild garlic, peas, deep fried Arlington white egg | 15 |

## MAIN COURSE

|   |             |
|---|-------------|
| CHIN CHIN<br>PUFF PUFF 3pcs<br>BEEF SUYA  | 4<br>6<br>9 |
| BASS<br>Wild bass, egusi, burnt leeks, Jersey Royals                                    | 36          |
| HALIBUT<br>Isle of Gicha halibut, efo riro, romanian cepes, piccolos                    | 32          |
| DUCK<br>Creedy Carver breast, polenta bake, braised endive                              | 29          |
| LAMB<br>Shredded suya lamb shoulder, grilled cutlet, jollof cous cous, smoked aubergine | 35          |
| CREPES LASAGNA V<br>Sautéed wild mushrooms, shallots, sour cream, dill                  | 22          |
| CASSEROLE V, VG<br>Artichoke, rainbow chard, young veg, organic grains                  | 19          |

## GRILL SUYA

(served with fried plantain, Lagos salad and aymase)

|   |    |
|---|----|
| TOMAHAWK STEAK 12oz                     | 60 |
| SIRLOIN 8oz                             | 28 |
| RIB EYE 8oz                             | 30 |
| WHOLE DOVER SOLE-ON THE BONE            | 44 |
| CORN FED CHICKEN BREAST, GIZZARD-SKEWER | 27 |
| SADDLEBACK PORK LOIN                    | 28 |

## SIDES

|   |   |                                    |   |                       |   |
|---|---|------------------------------------|---|-----------------------|---|
| Jollof rice   | 7 | Cauliflower cheese & streaky bacon | 8 | Steamed vegetables    | 7 |
| Double fried Yam chips in duck fat (add parmesan & shaved truffle +5) | 6 | Ewa agoyin beans                   | 8 | Heritage tomato salad | 6 |

• Please inform us in advance about any allergies or dietary requirements. VAT included, a discretionary service charge of 12.5% will be added to your bill.