



PAN-AFRICAN GROUP

Dining

INSPIRED BY THE 2,000-MILE JOURNEY OF THE STORK,
OUR DYNAMIC PAN-AFRICAN CUISINE SHOWCASES THE
MIGRATION OF AFRICAN CULINARY INSPIRATION TO
NEARLY EVERY CONTINENT IN THE WORLD.



A Group Dining Concept

90pp | For groups of 9 - 16 guests

SHARING SNACKS FOR THE TABLE

Snacks

Black Eyed Bean Hummus |
Ampesi Crisps
VE

Plantain Crisps
VE

PLEASE SELECT ONE STARTER PER PERSON

Starters

Jerk Chicken Wings Pimento Emulsion

Chicken wings marinated our signature jerk recipe.

SU | E | MU | C | SE | SO

Salted Fish and Yam Cake

*Traditionally wind & sun dried cod mixed
yam and fried.* CR | F | C | MU | G

Ras El Hanout Lamb Beignet

*Slowly braised lamb blended with Rad El
Hanout meaning 'African head of the spices',
coated in panko breadcrumbs and fried.
Served with harissa and salad.*

C | MU | L | E | G | SO | D

Ackee Tartelette Light Pastry Sweet Pepper & Scallion

*Warmly spiced Caribbean ackee with a smooth
scallion and sweet pepper medley.* G | VE

Callaloo Puff

*Callaloo leaves, pepper and onion filled
vol-au-vent.* G | VE

Yam Coin, Sweet Potato Ketchup and Wild Rice

*Crunchy outer layer with soft and creamy
yam and sweet potato centre.* VE

PLEASE SELECT ONE MAIN COURSE PER PERSON FROM LAND, SEA OR EARTH

From the land

Rump of Marinated Lamb on Spinach Egusi and Ampesi Crisps

*Slow roasted rump on a bed of wild herbs, spinach and
melon seed stew. Paired with fufu or pounded yam.*

G | SF | SU | C

Half BBQ Jerked Guinea Fowl

*Marinated in Jamaican jerk spices, grilled over
charcoals, served with carrot puree & sweetcorn
and Jerk sauce.*

C | D | MU | SO | SU

Chicken And Nkatenkwan

*Signature Ghanaian stew with a peanut paste base,
enhanced with seasonal okra & a quail egg. Paired with
fufu or pounded yam.*

C | N | E | SO

Traditional Curried Goat

*A popular dish in Jamaica of tender braised on the bone
goat meat tossed in aromatic spices, green seasoning
and scotch bonnet.*

C | SU

ALLERGENS AND DIETARY REQUIREMENTS

F - FISH | C - CELERY | N - NUTS | MU - MUSTARD | SU - SULPHATE | CR - CRUSTACEANS | SH - SHELLFISH | SE - SESAME |
MO - MOLLUSCS | L - LUPIN | E - EGGS | G - GLUTEN | SO - SOY | D - DAIRY | VEGAN - VE | VEGETARIAN - V

15% Service Charge that is shared with all the team is added to your bill.



MAIN COURSE

From the sea

Miso Glazed Cod, Crayfish and Okra Stew

A celebrated West African classic, with a traditional smoked flavour profile and distinct drawing texture. Paired with fufu or pounded yam.

C | CR | F | MO

Shallow Fried Red Snapper

Classic red red stew, plantain, tomato confit, black eyed beans and finished with avocado.

F | C

MAIN COURSE

From the earth

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans.

C | N | VE

Coconut and Pumpkin Rundown

Slowly simmered Jamaican vegetable curry including butternut squash, dasheen and cho cho. Finished with a mild and elegant coconut infusion. G | VE

King Oyster Mushroom Mpoto Mpoto

A Ghanaian yam porridge finished with ethically sourced palm and wild herbs. VE

SHARING SIDE FOR THE TABLE

Sides

Jollof Rice

Fried Plantain

Roasted Corn D

Okra Fritter

PLEASE SELECT ONE DESSERT PER PERSON

Desserts

Coconut Profiteroles filled with Coconut Sorbet
G | D

Mango Parfait with Mandarin Sorbet
E | D | G

Puff Puff Sundae with Raspberry & Peanut Snap
N | G | VE

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