

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.



WE ARE SOCIAL

@STORKMAYFAIR

@STORKRESTAURANT

SNACKS

Vitafunwa

Black Eyed Bean Hummus Ampesi Crisps VE	8	Chin Chin Coconut VE G	5
Popcorn & Chicken Skin Crumble N	9	Plantain Crisps VE	5

Starters

Jerk Chicken Wings Pimento Emulsion 18 <i>Chicken wings marinated our signature jerk recipe. SU E MU C SE SO</i>	Pumpkin Soup 10 <i>Calabash, nutmeg, pumpkin dukkah and plantain crisps. D VE</i>	Yam Coin, Sweet Potato Ketchup and Wild Rice 16 <i>Crunchy outer layer with soft and creamy yam and sweet potato centre. VE</i>
Two Jumbo Prawns with Avocado 25 <i>Citrus summer marinade celebrated prawns are uniquely infused with balancing citrus and sweet spices. C CR F</i>	Salted Fish and Yam Cake 17 <i>Traditionally wind & sun dried cod mixed yam and fried. CR F C MU G</i>	Callaloo Puff 13 <i>Callaloo leaves, pepper and onion filled vol-au-vent. G VE</i>
Ras El Hanout Lamb Beignet 20 <i>Slowly braised lamb blended with Ras 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</i>	Ackee Tartelette Light Pastry Sweet Pepper & Scallion 13 <i>Warmly spiced Caribbean ackee with a smooth scallion and sweet pepper medley. G VE</i>	

MAIN COURSE

From the land

MADE TO BE SHARED			
Bone-in Tomahawk Steak for Two 170 <i>Born wild, raised on native grasses' of Westholme Wagyu Australian beef, Jerk marinated, served with casava chips and red and green shito. G SU M C</i>	Rump of Marinated Lamb on Spinach Egusi and Ampesi Crisps 40 <i>Slow roasted rump on a bed of wild herbs, spinach and melon seed stew. Paired with fufu or pounded yam. G SF SU C</i>	Traditional Curried Goat 36 <i>A popular dish in Jamaica of tender braised on the bone goat meat tossed in aromatic spices, green seasoning and scotch bonnet. C SU</i>	
MADE TO BE SHARED			
Mixed Grill Suya Sharing Platter for Four 200 <i>Ribeye of beef, chicken suya, dibi lamb cutlets, half BBQ jerked guinea fowl. Served with house salad, plantain and casava. C E MU N SO SU CR</i>	Chicken And Nkatenkwan 38 <i>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</i>	Dibi Lamb Cutlets 39 <i>Dibi Lamb is a flavoursome Senegalese dish of charred traditionally seasoned cutlets served with caramelised onions. N CR MU</i>	
Ribeye of Beef Suya (300g) 43 <i>Full flavoured prime marbled ribeye of beef strips marinated with our signature suya spice. N CR M SU SO E</i>	Duo of Chicken Suya 35 <i>Tender thigh and prized chicken oyster, marinated with our signature suya spice with pickled shallots and aioli. C E MU N SO SU</i>	Spatchcock Jerk Marinade Poussin 38 <i>Signature jerk marinade, grilled corn and Jerk sauce. C D MU SO SU</i>	

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



MAIN COURSE

From the sea

MADE TO BE SHARED

Mixed Seafood Grill Suya 220
Sharing Platter for Four

Jumbo prawns, BBQ octopus, red snapper, lobster served with house salad, plantain and casava.

SF | MO | N | F

Miso Glazed Cod, Crayfish and Okra Stew 42

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

Charred Lobster with Okra Stew and Sweetbreads 52

West African classic okra stew with sweetbreads served as an accompaniment. Paired with fufu or pounded yam. C | CR | F | MO | G

Seabass fillets on a bed of Nigerian Egusi Stew 41

Seabass fillet on a bed of wild herbs, spinach and melon seed stew. Paired with fufu or pounded yam. C | CR | F | SH

Shallow Fried Red Snapper 36

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

Whole Seabass Marinated Poisson La Braise Attiéké 45

Ivorian inspired sea bass, delicately marinated repeatedly throughout the cooking process. Finished with shito and tomato salad. C | CR | F | SH

BBQ Octopus Suya 36

Suya marinated octopus tentacles grilled over charcoals, inspired from the street food of Nigeria. Served with casava fries, red pepper sauce and a citrus dressed salad.

E | MU | MO | F | SU | SO

MAIN COURSE

From the earth

Wild Mushroom on a bed of Nigerian Egusi Stew 30

A medley of sauté wild mushrooms on a bed of wild herbs, spinach and melon seed stew. Paired with fufu or pounded yam. C | VE

King Oyster Mushroom Mpoto Mpoto 27

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

Ghanaian Classic Red Red Stew with Whole Plantain 25

Finished with tomato confit and black-eyed beans. C | N | VE

Coconut and Pumpkin Rundown 35

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

G | VE

Sides

Jollof Rice 9

Fried Plantain 10

Seasonal Salad 8

Cassava Chips with Shito 8

Fragrant White Rice 7

Roasted Corn D 7

Avocado 7

Okra Fritter 9

Mac and Cheese G | D | MU | E 10

Desserts

Ice-Creams

Vanilla Bean 5
E | D | V

Chin Chin Dough 5
N | L | E | G | D | V

Ghanaian Chocolate 5
D | V

Sorbets

Hibiscus VE 5

Coconut VE 5

Mandarin VE 5

Blackcurrant VE 5

Wild Strawberry VE 5

Dark Chocolate Dome with Chocolate Soil & Vanilla Bean Ice Cream E | D 14

Coconut Profiteroles filled with Coconut Sorbet G | D | E 14

Mango Parfait with Mandarin Sorbet E | D | G 13

Rum Soaked Malva Pudding Cinnamon Filo & Chin Chin Dough Ice Cream L | E | G | D | SU 12

Puff Puff Sundae with Raspberry & Peanut Snap N | G | VE 13

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