



SET MENU

Mid week

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.



Mid Week Set Menu

5:30PM - 7PM, UNDER EIGHT GUESTS
Two Courses £30 | Three Courses £35

PLEASE SELECT ONE PER GUEST

Starters

Jerk Chicken Wings

Four chicken wings marinated in our signature jerk recipe.

SU | MU | C | SE | SO | D | E

Ras El Hanout Lamb Beignet

Two slow 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 | SU

Ackee Tartelette Light Pastry Sweet Pepper and Scallion

Warmly spiced Caribbean ackee with a smooth scallion and sweet pepper medley.

G | VE

Fish Pepper Soup

Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and seabass.

F | CR

PLEASE SELECT ONE PER GUEST

Main Course

Duo of Chicken Suya

Tender thigh and prized chicken oyster, marinated in our signature suya spice with pickled shallots and aioli.

C | E | MU | N | SU | D

Nigerian Red Stew

This plum tomato and red pepper stew is a staple in almost every Nigerian household. Served with chicken drumstick and thigh. Accompanied with fragrant rice.

SU | C | CR

Jerked King Oyster Mushroom Steak

A jerk marinated king oyster mushroom served with warm spiced ackee and roasted vegetables.

C | VE

Traditional Curried Goat

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

C | SU

Shallow Fried Red Snapper

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

F | C

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans.

C | VE

Accompaniments

Jollof Rice

Fragrant White Rice

Seasonal House Salad

Desserts

Coquito Cheesecake

Creamy Coquito coconut and cinnamon cheesecake topped with a Coquito rum glaze.

D | SU | G | V

Pear and Ginger Crumble

Vanilla bean custard.

E | D | G

Two Scoops Madagascan Vanilla Bean

E | D | V

Two Scoops Mango Sorbet

VE

Two Scoops Coconut Sorbet

VE

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

We are happy to cater for guests with food allergies and intolerances, or if you have a guest with special dietary requirements, vegetarian, vegans and pregnancy. Please speak to our events team who will be happy to assist you with an alternative individual selection for these guests.

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