



## A GROUP DINING CONCEPT

90pp for groups of 17 guests or more.

Select three main dishes from across the land, sea or earth for your guests to choose from, and one dessert for all to enjoy.  
All snacks and sides are served in a sharing style.

### SNACKS

Sharing snacks for the table.

**Black Eyed Bean Hummus and Plantain Crisps**  
Se Ve

**Plantain Crisps**  
Ve

### STARTERS

Sharing starters for the table.

**Jerk Chicken Wings**  
Marinated in our signature jerk sauce with jerk mayo  
C E Mu Su

**King Prawn Skewers**  
Marinated in citrus, chilli, tomato and peppers  
Cr

**Callaloo Spring Roll with Citrus Soya**  
Callaloo leaves sautéed with scotch bonnet and sweet peppers  
G Su Ve

**Lamb Croquettes**  
Slow braised and pulled shoulder of lamb coated in panko  
breadcrumbs, harissa mayo  
C E G Mu Su

### FROM THE LAND

#### **Tagine Spiced Lamb Cutlets**

Inspired by spices across Africa and charred on charcoal  
C

#### **Sweet Heat Glazed Chicken**

Flame-grilled spatchcock chicken glazed with our sweet heat sauce  
- a perfect balance of fiery chilli and sweet notes  
C E Mu N Su

### FROM THE SEA

#### **Whole Seabass Marinated Poisson la Braise**

Ivorian inspired sea bass filled with baby spinach and kale, delicately marinated and finished with red shito, herby mango salsa  
C F

### FROM THE EARTH

**Ghanaian Classic Red Red Stew with Whole Plantain**  
Finished with black-eyed beans  
C Ve

**Wild Mushroom Suya**  
Sautéed wild mushrooms, roasted carrots and courgettes, black bean hummus, served with vegetable demi-glaze  
G N Su Ve

Allergens and dietary requirements:

Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts Peanuts Sesame Shellfish Soy Sulphites Vegan Vegetarian

We gladly accommodate guests with food allergies, intolerances and dietary requirements e.g vegetarian, vegan, pregnancy and more.

Simply let us know and we will be happy to assist you in selecting alternative dishes for these guests.

A 15% Service Charge that is shared with all the team is added to your bill, discretionary for groups of up to 8 guests.



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### SIDES

Sharing sides for the table.

#### Jollof Rice

C Cr F Sh Su

#### Fried Plantain

Ve

#### Roasted Corn

Ve

### DESSERTS

#### Coquito Cheesecake

Creamy coquito coconut and cinnamon cheesecake topped with a coquito rum glaze

D G Su V

#### Pear and Ginger Crumble

With vanilla bean custard

D E G N

#### Chocolate Mousse Cake

With mango and raspberry

D E G V

#### Mango Sorbet

Ve

#### Blackcurrant Sorbet

Ve

#### Passion Fruit Sorbet

Ve

#### Coconut Ice Cream

D V

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