



A GROUP DINING CONCEPT

90pp for groups of 9-16 guests.

Each guest selects one starter, one main and one dessert of their choice, with all side dishes served in a sharing style.

SNACKS

Sharing snacks for the table.

Black Eyed Bean Hummus and Plantain Crisps

Se Ve

Plantain Crisps

Ve

STARTERS

Jerk Chicken Wings

Marinated in our signature jerk sauce with jerk mayo

C E Mu Su

Callaloo Spring Roll with Citrus Soya

Callaloo leaves sauteed 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

Lamb Egusi

Marinated rump of lamb on our signature egusi, served with pounded yam or fufu

C Cr F Su

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

Shallow Fried Stone Bass

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

C F

Seabass Fillets Egusi

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

C Cr F So 🍴

Fish Pepper Soup

Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and fish of the day

Cr F G 🍴

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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FROM THE EARTH

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and 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 🌱

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

Allergens and dietary requirements:

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

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