



SET LUNCH MENU

Two courses 40pp | Three courses 45pp

Please select one dish per guest.

STARTERS

Please select one per guest.

Jerk Chicken Wings

Marinated in our signature jerk sauce with jerk mayo

C E Mu Su

Fish Pepper Soup

Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and sea bass

Cr F G 🍴

Callaloo Spring Roll with Citrus Soya

Callaloo leaves sauteed with scotch bonnet and sweet peppers

G Su Ve 🍴

Ras El Hanout Lamb Beignet

Slow braised and pulled shoulder of lamb coated in panko breadcrumbs, harissa mayo and salad

C E G Mu Su

FROM THE LAND

Please select one per guest from either the land, sea or earth.

Duo of Chicken Suya

Tender thighs marinated in our signature suya spice mix, pickled shallots, cherry tomatoes and aioli

C E Mu N Su 🍴

Sweet Heat Glazed chicken

Quarter chicken with our signature spicy-sweet glaze

C E Mu N Su 🍴

Lamb Egusi

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

C Cr F Su

FROM THE SEA

Please select one per guest from either the land, sea or earth.

Seabass Fillets Egusi

Citrus herb green scotch bonnet marinated fillet on a bed of our signature egusi, mackerel, wild herbs, baby spinach and paired with fufu or pounded yam

C Cr F So

Whole Seabass Marinated Poisson la Braise

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

Cr F 🍴

Allergens and dietary requirements:

Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts Sesame Shellfish Soy Sulphates 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

Please select one per guest from either the land, sea or earth.

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans

C Ve

Wild Mushroom Suya

Roasted carrots, baby courgette with red wine jus

G N Su Ve 🍷

SIDES

Please select one per guest.

Jollof Rice

Ve

Fried Plantain

Ve

Roasted Corn

Ve

DESSERTS

Please select one per guest.

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

Madagascan Vanilla Bean Ice Cream

E D V

Mango Sorbet

Ve

Coconut Sorbet

Ve

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