



LUNCH SET MENU

Two courses 35pp | Three courses 45pp - up to 8 guests

2 Courses: choose any starter + main/salad, or main/salad + dessert

3 Courses: choose any starter + main/salad + dessert

3 Courses includes a complimentary drink: Choice of Prosecco, House Cocktail/Mocktail or Soft Drink*

STARTERS

Jerk Chicken Wings

Marinated in our signature jerk sauce with jerk mayo

C E Mu Su

11

Callaloo Spring Roll

10

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

13

Fish Pepper Soup

14

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

Or F G

MAINS

Wraps

Jerk Chicken (18), Beef Suya (20), Chicken Suya (18)

Served with fresh vegetables and spicy aioli in a warm wrap, with your choice of signature fries, jollof rice, or plantain

C E G Mu N Su

Wraps

Wild Mushroom Vegetarian Wrap

17

Sautéed wild mushrooms, carrots, courgettes, and leeks with spicy aioli in a warm wrap, served with your choice of signature fries, jollof rice, or plantain

C E G Mu Su V (Ve option available)

Ghanaian Classic Red Red Stew with Plantain

19

Finished with black-eyed beans

C Ve

Ribeye Beef Suya Burger

23

Flame-grilled slices of beef ribeye seasoned with authentic suya spice blend, grilled cheddar cheese, onions, tomato, lettuce and suyannaise on a brioche bun, served with our signature fries

C D E G N Su

Brown Stew Chicken

21.5

Tender chicken pieces simmered in a rich, savoury brown gravy with bell peppers, onions, and Caribbean spices. Served with fragrant rice

C G So Su

Sweet Heat Glazed Chicken

21.5

Quarter chicken with our signature spicy-sweet glaze, served with your choice of jollof rice, plantain or signature fries

C E Mu N Su

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. We are pleased to inform you that all of our meat is halal. A 15% Service Charge that is shared with all the team is added to your bill, discretionary for groups of up to 8 guests.

* excludes Fanta Africa



MAINS

Lamb Egusi	25
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Marinated rump of lamb on our signature egusi, served with pounded yam or fufu

C Cr F Su

SALADS

Plantain Caesar Salad	15
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Mixed leaves, caramelised plantain, avocado, cherry tomatoes, and candied walnuts with Caesar and citrus dressing

Add grilled chicken

+3

C D E F G Mu N Su

Suya Mushroom Salad	16
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Rocket, watercress, suya-spiced mushroom strips, black-eyed beans, roasted peppers, red onion, and crumbled feta with harissa-lime vinaigrette

C E Mu N Su

SIDES

Jollof Rice	9
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C Cr F Sh Su

Fried Plantain	8
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Ve

Mac and Cheese	10
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Creamy three-cheese blend with a golden breadcrumb topping

D E G

Signature Fries	8
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Crispy golden fries seasoned with our house blend

Ve

Add truffle & parmesan	+3
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D

Roasted Corn	8
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Ve

DESSERTS	
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Sorbet Selection	9
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3 scoops of Mango, Blackcurrant or Passion Fruit

Ve

Puff Puff Sundae	11
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Traditional Nigerian puff puff served warm

D E G

Pear Crumble with Vanilla Custard	12
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Classic comfort dessert with buttery crumble topping

D E G

Plantain Pancakes	10
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Sweet plantain pancakes with mixed berries, shaved chocolate, syrup and crème fraîche

D E G

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