



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 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

Charred Aubergine Salad
Chickpeas, vine tomatoes, spiced cashew, tahini and harissa dressing.
N Se Su Ve 🍴

FROM THE LAND

Tagine Spiced Lamb Cutlets
Inspired by spices across Africa and charred on charcoal.
C

Peri Peri Spatchcock
Flame-grilled to perfection, marinated in a zesty house-made peri peri sauce bursting with chilli, garlic, and citrus. Juicy, smoky, and packed with bold Southern African-Portuguese flavour.
Su

FROM THE SEA

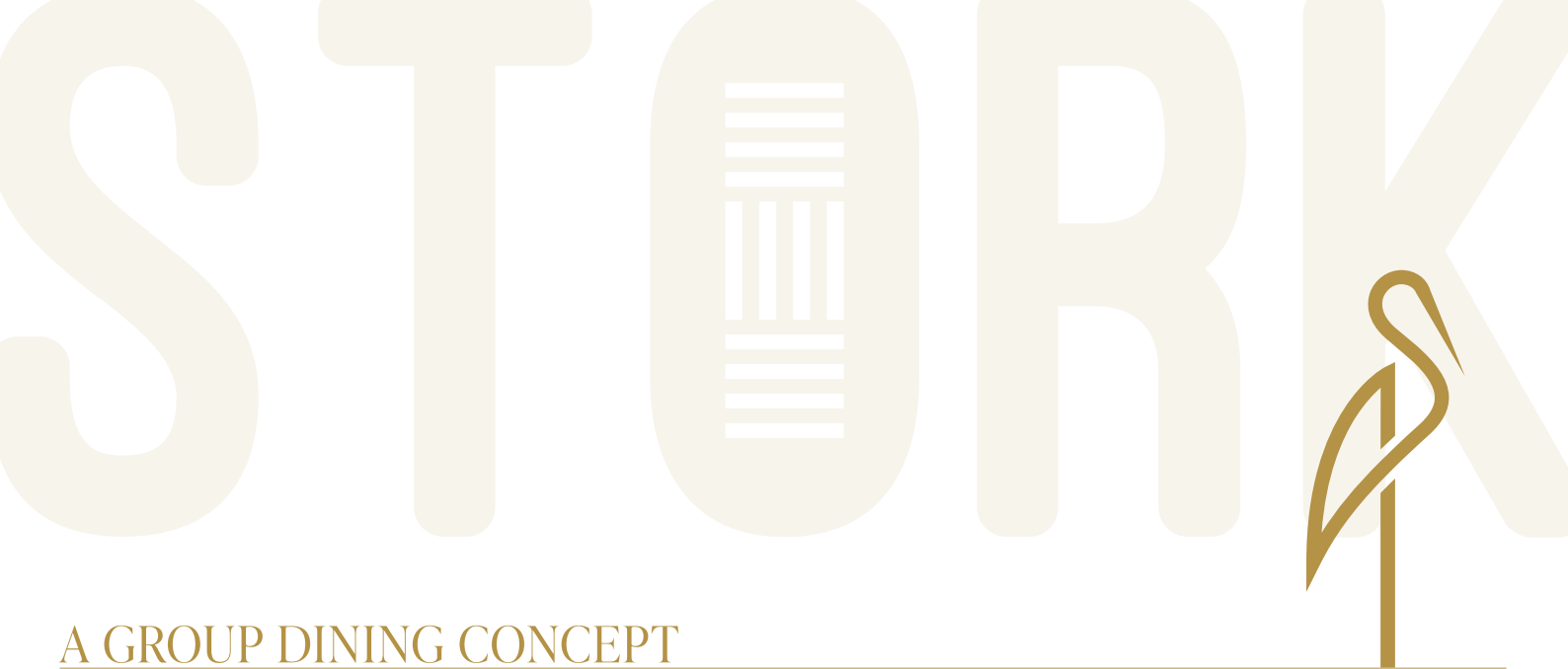
Shallow Fried Stone Bass
Ghanaian classic red red stew, plantain, tomato confit, black eyed beans and finished with avocado.
C F

Whole Seabass Marinated Poisson la Braise
Ivorian inspired sea bass filled with baby spinach, 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 tomato confit and black-eyed beans.
C Ve

Wild Mushroom Suya
Roasted carrots, baby courgette with red wine jus.
G N Su Ve 🍴



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SIDES

Sharing sides for the table.

Jollof Rice

Ve

Fried Plantain

Ve

Roasted Corn

Ve

Okra Fritter

G 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

Chocolate Mousse Cake

With mango and raspberry.

D E G V

Mango Sorbet

Ve

Coconut Sorbet

Ve