



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

Ackee Tartelette
Light pastry with a warmly spiced Ackee and sweet pepper medley.
G Ve

Fish Pepper Soup
Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and sea bass.
Cr F G

Cream Callaloo Puff
A vol-au-vent filled with callaloo leaves and scotch bonnet infused cream, pepper and onion.
D G V 🌶️

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

Beef Mafe
A Senegalese spicy peanut and tomato stew served with beef cheek. Accompanied with fragrant rice.
C F N

Spatchcock Jerk Marinade Poussin
Signature jerk marinade, jerk jus and carrot purée.
C D Su

Nigerian Red Stew
Traditional Nigerian stew, served with chicken drumstick and thigh. Accompanied with fragrant rice.
C Cr G Su

FROM THE SEA

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

Shallow Fried Red Snapper
Ghanaian classic red stew, tomato confit, plantain, black eyed beans and finished with avocado.
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 🍷

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

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.