

For guests 10 years or less | 20pp Please select one of each, main, side, dessert and drink per guest.

MAINS

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

Jerk Chicken Wings

Marinated in our signature jerk sauce with jerk mayo. $C \in Mu Su$

SIDES

Plantain Ve

Fragrant White Rice Ve

Jollof Rice Ve

Mac and Cheese E D G Mu

DESSERTS

Madagascan Vanilla Ice Cream D E V

Ghanaian Chocolate Ice Cream D E V

Chin Chin Dough Ice Cream $D \in V$

Mango Sorbet Ve

Coconut Sorbet Ve

DRINKS

Apple Juice

Orange Juice

Pineapple Juice

Coca-Cola

Lemonade

Allergens and dietary requirements:

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

