



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

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

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.

Tagine Spiced Lamb Cutlets

Inspired by spices across Africa and charred on charcoal.
C

Duo of Chicken Suya

Tender thighs marinated in our signature suya spice mix, pickled shallots, cherry tomatoes and aioli.
C E Mu N Su

Traditional Nigerian Stew

Served with chicken drumstick and thigh. Accompanied with fragrant rice.
C E Mu N 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

Shallow Fried Red Snapper

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



SET LUNCH MENU

Two courses 40pp | Three courses 45pp
Please select one dish per guest.

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

Okra Fritter
G 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

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.