



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 ½

Callaloo Spring Roll with Citrus Soya

Callaloo leaves sauteed with scotch bonnet and sweet peppers

G Su Ve ½

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

Tagine Spiced Lamb Cutlets

Inspired by spices across Africa and charred on charcoal

C

Sweet Heat Glazed Chicken

Flame-grilled spatchcock chicken glazed with our sweet heat sauce - a perfect balance of fiery chilli and sweet notes

C E Mu N Su ½

FROM THE SEA

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 ½

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 ½

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.



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.

SIDES

Sharing sides for the table.

Jollof Rice

Ve

Fried Plantain

Ve

Roasted Corn

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.