



LUNCH SET MENU

Two courses 35pp | Three courses 45pp - up to 8 guests

2 Courses: choose any starter + main/salad, or main/salad + dessert

3 Courses: choose any starter + main/salad + dessert

3 Courses include a complimentary drink: Choice of Prosecco, House Cocktail or Soft Drink*

STARTERS

Jerk Chicken Wings

11

Marinated in our signature jerk sauce with jerk mayo

C E Mu Su

Lamb Croquettes

13

Slow braised and pulled shoulder of lamb coated in panko breadcrumbs, harissa mayo

C E G Mu Su

Callaloo Spring Roll

10

Callaloo leaves sautéed with scotch bonnet and sweet peppers

G Su Ve

Fish Pepper Soup

14

Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and sea bass

Cr F G 🍷

Crispy Calamari

12

Tender squid rings coated in seasoned breadcrumbs, served with suyannaise

C E G Mo N Su 🍷

MAINS

Wraps

Jerk Chicken (18), Beef Suya 🍷(20), Chicken Suya 🍷(18)

Served with fresh vegetables and spicy aioli in a warm wrap, with your choice of signature fries, jollof rice, or plantain

C E G Mu N Su

Wraps

Wild Mushroom Vegetarian Wrap

17

Sautéed wild mushrooms, carrots, courgettes, and leeks with spicy aioli in a warm wrap, served with your choice of signature fries, jollof rice, or plantain

C E G Mu Su V (Ve option available)

Ghanaian Classic Red Red Stew with Plantain

19

Finished with tomato confit and black-eyed beans

C Ve

Brown Stew Chicken

21.5

Tender chicken pieces simmered in a rich, savoury brown gravy with bell peppers, onions, and Caribbean spices. Served with fragrant rice

C G So Su

Ribeye Beef Suya Burger

23

Flame-grilled ribeye beef patty seasoned with authentic suya spice blend, served with onions, tomato, lettuce and suyannaise on a brioche bun, served with our signature fries

C D E G N Su 🍷

Sweet Heat Glazed Chicken

21.5

Quarter chicken with our signature spicy-sweet glaze, served with your choice of jollof rice, plantain or signature fries

C E Mu N Su 🍷

Allergens and dietary requirements: * excludes Fanta Africa

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



MAINS

Lamb Egusi 25
Marinated rump of lamb on our signature egusi, served with
pounded yam or fufu
C Cr F Su

SALADS

Plantain Caesar Salad 15
Mixed leaves, caramelised plantain, avocado, cherry tomatoes,
and candied walnuts with Caesar and citrus dressing
Add grilled chicken +3
C D E F G Mu N Su

Suya Mushroom Salad 16
Rocket, watercress, suya-spiced mushroom strips, black-eyed
beans, roasted peppers, red onion, and crumbled feta with
harissa-lime vinaigrette
C E Mu N Su 🍴

SIDES

Jollof Rice 9
C Cr F Sh Su

Fried Plantain 8
Ve

Mac and Cheese 10
Creamy three-cheese blend with a golden breadcrumb topping
D E G

Signature Fries 8
Crispy golden fries seasoned with our house blend
Ve
Add truffle & parmesan +3
D

Roasted Corn 8
Ve

DESSERTS

Sorbet Selection 9
3 scoops of Mango, Blackcurrant or Passion Fruit
Ve

Puff Puff Sundae 11
Traditional Nigerian puff puff served warm
D E G

Pear Crumble with Vanilla Custard 12
Classic comfort dessert with buttery crumble topping
D E G

Plantain Pancakes 10
Sweet plantain pancakes with mixed berries, shaved
chocolate, syrup and crème fraîche
D E G

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Celery **Crustaceans** **Dairy** **Eggs** **Fish** **Gluten** **Lupin** **Molluscs** **Mustard** **Nuts** **Peanuts** **Sesame** **Shellfish** **Soy** **Sulphites** **Vegan** **Vegetarian**
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