



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 includes a complimentary drink: Choice of Prosecco, House Cocktail/Mocktail 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 slices of beef ribeye seasoned with authentic suya spice blend, grilled cheddar cheese, 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:

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. We are pleased to inform you that all of our meat is halal

A 15% Service Charge that is shared with all the team is added to your bill, discretionary for groups of up to 8 guests.

* excludes Fanta Africa



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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