

STORK



NIGHT BRUNCH

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Choose one main and one dessert. Sides are additional.

MAINS

Full African Breakfast

Agege bread, Ghanaian red red beans, beef sausage, yam hash brown, fried plantain with your choice of african or fried eggs

C D E G M Su

Suya Beef Burger

With Brioche bun and double cooked suya chips, tomato, lettuce, suyannaise, melted jalapeño cheese, and onions

C D E G N Su

Chicken and Waffle

Buttermilk fried chicken, plantain waffles, mixed berries and maple syrup

D E G Su

Fish and Chips

Escovitch boneless beer battered fried fish served with Triple cooked chips

E G Su

Jerk Chicken Pasta

Creamy pasta tossed with jerk chicken and sautéed bell peppers

C D E Mu Su

Plantain Ceasar Salad

Mixed leaves, caramelised plantain, avocado, cherry tomatoes, and candied walnuts with Caesar and citrus dressing

C D E F G Mu N Su V

SIDES

Mac and Cheese

D E G Mu V 8

Triple Cooked Chips

G Ve 5

Scrambled Egg

E V 5

Fried Plantain

Ve 8

Jollof Rice

C Cr Sh Su 9

Red red beans

C Ve 5

Agege Toast

D E G Su V 3.5

DESSERT

Sorbet Selection

3 scoops of mango or coconut

Ve

Puff Puff Sundae

with Ice Cream

D E G V

Pear Crumble

with Vanilla Custard

D E G V

Plantain Pancakes

with mixed berries, shaved chocolate, syrup and crème fraîche

D E Su V

Allergens and dietary requirements:

Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts Peanuts 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.