

# ISIBANI

## BAR MENU

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Torched Mackerel, Iru, Apple & Celery Tartlet (GT, F, CE, D)	£9
Garden Peas, Green Green, Caviar, Cassava (SS, D, M)	£8
Lamb Bunny Chow in Brioche, Chorizo (GT, E, D, CE)	£12
Jerk Chicken Taco, Pimento Mayo, Baby Gem, Escabeche, Callaloo Chimichurri (E, SP, D, CE)	£11
Tunisian Brik, Tuna, Harissa, Feta, Burnt Aubergine Ketchup (GT, F, CE, D, E)	£14
Shito BBQ Pulled Pork Croquettes, Spring Oni on Mayo (E, CT, CE)	£11

## MAIN PLATES

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Steamed Moi Moi, Chakalaka, Smoked Butter Sauce, Quail Eggs, Truffle (CE, E, D)	£14
Yaji Duck Breast, Confit Legs, Foie Gras, Artichoke Salad, Onion Charcoal Aioli (P, N, E, D, S)	£16
Yassa Guinea Fowl Terrine, Textured Onion, Lemon, Olives (CE, M)	£14
Chicken Kiev, Confit Gizzards, Banga Sauce, Peaches (GT, L, D, S)	£24
Lobster, Pepper Soup Bisque, Lemon Gel, Fennel (CT, F, D, M)	£26
Jollof Rice, Grilled Broccoli, Ata DinDin (CE, M, SS)	£14
Puna Yam & Plantain Dauphinois Chips, Red Pepper Emulsion (D)	£10
Monkfish, Charred Okra, Kachumbari, Sea Herbs, Brown Shrimps (D, F, CT, CE)	£25
Aged Sirloin Grilled Baby Gem, Bone Marrow, Sua Jus (P, N, D)	£26
Yam Dumplings, Egusi, Courgettes, Kale, Hazelnuts (D, N)	£16
BBQ Tagine Cauliflower, Chickpeas Dahl, Harissa Jus (SP, SS, M, S)	£18

## SWEETS

All £12

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Plantain Tarte Tatin, Saint Ogun Rum Syrup, Brown Butter Ice Cream (GT, D, L, SP)
Pap Panna Cotta, Tamarind, Baobab Sorbet (E, D, L)
Guinness Soufflé, Donkwa (E, D, N)
Supermalt Tiramisu, White Coffee Mousse, Kola Nut (L, SP, D, E, S)
Chocolate Malva, White Chocolate Ice Cream, Textured Strawberries (D, E, SP)

*Allergens: GT (Gluten), CT (Crustaceans), ET (Eggs), F (Fish), P (Peanuts), S (Soya), D (Dairy), N (Nuts), CE (Celery), M (Mustard), SS (Sesame seed), SP (Sulphur), L (Lupin), MS (Molluscs)*

