LUNCH MENU

3 Course Set Menu £40 / 2 Course Set Menu £35

STARTER

Torched Mackerel, Iru, Apple & Celery (T, F, CE, D)
Steamed Moi Moi, Chakalaka, Buttermilk, Quail Eggs (CE, E, D)
Yassa Guinea Fowl Terrine, Textured Onion, Lemon, Olives (CE, M)

MAINS

Chicken Kiev, Banga Sauce, Peaches (GT, E, D, CE)
Cod, Charred Okra, Sea Herbs, Brown Shrimps (D, F, CT, CE)
Yam Dumplings, Egusi, Courgettes, Kale, Hazelnuts (D, N)
Baby Gem Salad, Kachumbari, Roasted Courgettes (CE, M)

DESSERTS

Plantain Tarte Tatin, Rum Syrup, Brown Butter Ice Cream (GT, D, L, SP)
Chocolate Malva, White Chocolate Ice Cream, Textured Strawberries (GT, D, L, SP)
Pap Panna Cotta, Tamarind, Baobab Sorbet (E, D, L)

SIDES

Isibani Smoked Jollof Rice (CE, M, SS)
Puna Yam & Plantain Dauphinois Chips (D)
Baby Gem Salad, Kachumbari (CM, M)

Allergens: GT (Gluten), CT (Crustaceans), E (Eggs), F (Fish), P (Peanuts), S (Soya), D (Dairy), N (Nuts), CE (Celer), M (Mustard), SS (Sesame seed), SP (Sulphur), L (Lupin), MS (Molluscs). All meats are halal compliant.