



DINNER MENU £95pp
(ask for vegetarian alternatives)

Wine flight £65pp

Ose-ji

Welcome snack
and

Mushroom moi

Bean cake with porcini, maitake & trompette mushrooms,
Scotch bonnet sauce
and

Gizdodo

Slow-cooked ox tongue, caramelised plantain,
red pepper & anchovy dressing
and

Fish in banana leaf

Cornish pollock cooked in banana leaf
with uzazi, Thai basil, utazi & red chilli dressing



Egusi elefo

Charcoal-grilled cauliflower, seed crumb, brown butter,
wild watermelon seeds & efo riro
or

Imoyo

Newlyn cod fillet, fermented tomato sauce, Scotch bonnet, okra
or

Mafe

Mutton cutlet with coffee & yaji dressing; peanut, uda & uziza sauce

All served with ginger fried rice and pickles



Dessert

Soursop ice-cream, marshmallow, moringa crumble, timur pepper

*Not all ingredients are listed so please tell us about allergies
An optional 12.5% service charge will be added to your bill
Card payment only*