



## **DINNER MENU £95pp**

(vegetarian version)

*Wine flight £65pp*

### **Ose-ji**

Welcome snack  
and

### **Mushroom moi**

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

### **Gizdodo**

Jerusalem artichoke, caramelised plantain,  
red pepper dressing  
and

### **Heritage carrots**

Carrots cooked three ways



### **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*