



DINNER MENU £75pp

Wine flight £56pp

Sinasir

Fermented rice cake with white crab meat &
squash, sorrel purée, tempura sorrel leaf

and

Moi moi

Bean cake, lamb broth-cooked tomato, shrimp shitto, salted egg sauce

and

Peppersoup

Pickled oyster mushroom, compressed beetroot, apple, uziza leaf

plus optionally, to share...

Quail

Whole deep-fried quail, uda & uziza, black sesame sauce +£15

Sausage

Mutton sausage, plantain molasses +£12



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, plantain, endive & preserved lemon



Moringa biscuit, soursop ice-cream, burnt marshmallow

Clementine, pomelo & grapefruit, 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