



## starter

- CHICKEN WINGS (JERK/SUYA)** 7.95  
Flame grilled jerk marinated chicken wings.
- LEMON & PEPPER CALAMARI** 7.50  
Crispy calamari rings seasoned with a tantalizing blend of zesty lemon and bold black pepper.
- ROAST AUBERGINE & CHICKPEAS SALAD** 7.50  
Roasted aubergine and chickpeas tossed with fresh greens in a zesty dressing, topped with feta and seeds for a hearty, flavorful salad.
- BEEF POPCORN BITES** 8.50  
Beef Popcorn Bites: Crispy, bite-sized beef pieces served with fresh tomato salsa and cool tzatziki sauce.

## MAIN

- BEEF SUYA (TOZO)** 17.95  
FLAME GRILLED beef suya tozo featuring succulent slices of marinated beef grilled to perfection.
- GARLIC & THYME LAMB CUTLETS** 23.95  
Premium French cut lamb cutlets marinated in fresh thyme, garlic and smoked paprika then flame grilled to perfection.
- CARIBBEAN JERK CHICKEN** 15.95  
Island flavours jerk chicken leg marinated for 24h and flame grilled served with coleslaw.
- GRILLED GIANT KING PRAWN** 21.95  
Jumbo king prawns marinated in our secret spice blend then flame grilled and served with a spicy mango sauce.
- COD FILLET** 23.95  
Pan-seared cod fillet over a bed of wilted spinach and nutty spelt, finished with a drizzle of aromatic green basil oil.
- FILO PIE** 14.95  
Crispy filo pie packed with creamy spinach and vegan goat cheese, with a classic cheese and egg variant for vegetarians.

## sides

- JOLLOF RICE 5.75**  
Spicy Jollof rice, a West African favorite, simmered in a rich tomato base with bold seasonings.
- PLANTAIN 3.75**  
Caramelized plantain, perfectly ripe and sweet, fried to golden-brown perfection for a simple yet irresistible treat.
- FRIES 4.75**  
Classic crispy fries, golden and salted to perfection.
- GREEN BEANS 3.75**  
Tender green beans sautéed with sesame and ginger, finished with a drizzle of extra virgin olive oil for a flavorful, healthy side.

## COLESLAW 3.75

Crunchy, fresh coleslaw mixed with a creamy dressing,

## dessert

- BAILEYS PARFAIT 7.50**  
Bailey's parfait layered with caramelized oat crumbs, white chocolate, and a sprinkle of dried raspberry for a decadent finish.
- STICKY TOFFEE PUDDING 6.50**  
Warm, gooey sticky toffee pudding, lavished with a rich brandy caramel sauce, accompanied by a scoop of classic vanilla ice cream.
- VEGAN PANNA COTTA 5.50**  
Silky vegan panna cotta infused with cinnamon, topped with succulent figs for a delicate, spiced dessert.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.(VG) • suitable for vegan requirements (V) - suitable for vegetarian requirements.

PLEASE NOTE DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.