# January Set Menu $£ 34.95^{*}$ for 3 courses \& a Side Pick one Starter, Main, Side \& Dessert <br> Available when pre-booked only 

## starter

CHICKEN WINGS (JERK/SUYA)
Flame grilled jerk marinated chicken wings.

## ROAST AUBERGINE \& CHICKPEAS SALAD

Roasted aubergine and chickpeas tossed with fresh greens in a zesty dressing, topped with feta and seeds for a hearty, flavorful salad.

## MAIN

BEEF SUYA (TOZO)
FLAME GRILLED beef suya tozo featuring succulent slices of marinated beef grilled to perfection.

## CARIBBEAN JERK CHICKEN

Island flavours jerk chicken leg marinated for 24 h and flame grilled served with coleslaw.

## FILO PIE

Crispy filo pie packed with creamy spinach and vegan goat cheese, with a classic cheese and egg variant for vegetarians.

## sides

PLANTAIN
Caramelized plantain, perfectly ripe and sweet, fried to golden-brown perfection for a simple yet irresistible treat.

## FRIES

Classic crispy fries, golden and salted to perfection.
GREEN BEANS
Tender green beans sautéed with sesame and ginger, finished with a drizzle of extra virgin olive oil for a flavorful, healthy side.

JOLLOF RICE
dessert
BAILEYS PARFAIT
Bailey's parfait layered with caramelized oat crumbs, white chocolate, and a sprinkle of dried raspberry for a decadent finish.

## STICKY TOFFEE PUDDING

Warm, gooey sticky toffee pudding, lavished with a rich brandy caramel sauce, accompanied by a scoop of classic vanilla ice cream.

## VEGAN PANNA COTTA

Silky vegan panna cotta infused with cinnamon, topped with succulent figs for a delicate, spiced dessert.

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[^0]:    Spicy Jollof rice, a West African favorite, simmered in a rich tomato base with bold seasonings

