



CHICKEN WINGS (JERK/SUYA)

Flame grilled jerk or suya marinated chicken wings.

LEMON & PEPPER CALAMARI

9.5

Crispy calamari rings seasoned with a tantalizing blend of zesty lemon and bold black pepper.

ROAST AUBERGINE & CHICKPEAS SALAD

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

BEEF POPCORN BITES

10.5

Beef Popcorn Bites: Crispy, bite-sized beef pieces served with fresh tomato salsa and cool tzatziki sauce.

BEEF SUYA (TOZO)

18

Flame grilled beef suya tozo featuring succulent slices of marinated beef grilled to perfection.

GARLIC & THYME LAMB CUTLETS

24

Premium French cut lamb cutlets marinated in fresh thyme, garlic and smoked paprika then flame grilled to perfection, served with an option of fries or salad.

CARIBBEAN JERK CHICKEN

16

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

GRILLED GIANT KING PRAWN

22

Jumbo king prawns marinated in our secret spice blend then flame grilled and severed with spinach.

COD FILLET

24 Pan-seared cod fillet over a bed of wilted spinach and nutty spelt, finished with a drizzle of aromatic green basil oil.

FILO PIE

16

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

JOLLOF RICE 8

dessert

Spicy Jollof rice, a West African favorite, simmered in a rich tomato base with

BAILEYS PARFAIT 7.5

bold seasonings.

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

PLANTAIN 4

STICKY TOFFEE PUDDING 6.5

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

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

SUYA FRIES 6

VEGAN PANNA COTTA 5.5

Classic crispy fries, golden and salted to perfection.

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

GREEN BEANS 6

Tender green beans sautéed with sesame and ginger, finished with a drizzle of extra virgin olive oil for a flavorful, healthy side. (V)

COLESLAW 6

Crunchy, fresh coleslaw mixed with a creamy dressing,

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. SERVICE CHARGE OF 12 .5% WILL BE ADDED