



SET MENU

£39.95* FOR 3 COURSES & A SIDE
PICK ONE STARTER, MAIN, SIDE & DESSERT

starter

CHICKEN WINGS (BBQ/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.

BUTTERFLY KING PRAWNS

SERVED WITH SWEET CHILLI SAUCE.

MAIN

BEEF SUYA NEW & IMPROVED

FLAME GRILLED BEEF SUYA TOZO FEATURING SUCCULENT SLICES OF MARINATED BEEF GRILLED TO PERFECTION.

CHICKEN & WAFFLE

BUTTERMILK CHICKEN AND BELGIAN WAFFLE SERVED WITH MAPLE SYRUP

CHICKEN SUYA

SUYA FLAVOURED CHICKEN LEG MARINATED FOR 24H AND FLAME GRILLED.

sides

JOLLOF RICE

SPICY JOLLOF RICE, A WEST AFRICAN FAVORITE, SIMMERED IN A RICH TOMATO BASE WITH BOLD SEASONINGS.

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.

COLESLAW

CRUNCHY, FRESH COLESLAW MIXED WITH A CREAMY DRESSING.

dessert

CHOCOLATE BROWNIE

WARM CHOCOLATE BROWNIE SERVED WITH ICE CREAM.

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