

## starter

<b>CHICKEN WINGS (BBQ/SUYA)</b>	<b>7.95</b>
FLAME GRILLED BBQ OR SUYA MARINATED CHICKEN WINGS.	
<b>LEMON &amp; PEPPER CALAMARI</b>	<b>7.50</b>
CRISPY CALAMARI RINGS SEASONED WITH A TANTALIZING BLEND OF ZESTY LEMON AND BOLD BLACK PEPPER.	
<b>BUTTERFLY KING PRAWNS</b>	<b>7.00</b>
SERVED WITH SWEET CHILLI SAUCE.	

## MAIN

<b>BEEF SUYA+ SIDE</b>	<b>19.95</b>
FLAME GRILLED BEEF SUYA TOZO FEATURING SUCCULENT SLICES OF MARINATED BEEF GRILLED TO PERFECTION.	
<b>GARLIC &amp; THYME LAMB CUTLETS</b>	<b>23.95</b>
PREMIUM FRENCH CUT LAMB CUTLETS MARINATED IN FRESH THYME, GARLIC AND SMOKED PAPRIKA THEN FLAME GRILLED TO PERFECTION.	
<b>CHICKEN (BBQ/SUYA) &amp; CHIPS</b>	<b>15.95</b>
CHICKEN LEG MARINATED FOR 24H AND FLAME GRILLED SERVED WITH SIDE OF CHOICE.	
<b>GRILLED GIANT KING PRAWN</b>	<b>21.95</b>
JUMBO KING PRAWNS MARINATED IN OUR SECRET SPICE BLEND THEN FLAME GRILLED AND SEVERED WITH A SPICY MANGO SAUCE.	
<b>CHICKEN &amp; WAFFLE</b>	<b>15.95</b>
BUTTERMILK CHICKEN & BELGIAN WAFFLE.	
<b>JERK CHICKEN &amp; CHIPS</b>	<b>15.95</b>
FLAME GRILLED JERK CHICKEN.	

## sides

<b>JOLLOF RICE</b>	<b>7.50</b>
SPICY JOLLOF RICE, A WEST AFRICAN FAVORITE, SIMMERED IN A RICH TOMATO BASE WITH BOLD SEASONINGS.	
<b>PLANTAIN</b>	<b>3.75</b>
CARAMELIZED PLANTAIN, PERFECTLY RIPE AND SWEET, FRIED TO GOLDEN-BROWN PERFECTION FOR A SIMPLE YET IRRESISTIBLE TREAT.	
<b>FRIES</b>	<b>4.75</b>
CLASSIC CRISPY FRIES, GOLDEN AND SALTED TO PERFECTION.	
<b>COLESLAW</b>	<b>4.95</b>
CRUNCHY, FRESH COLESLAW MIXED WITH A CREAMY DRESSING.	

### ALLERGENS



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.



ALL TIPS ARE PAID TO STAFF