



Asanka Family Style *Experience*

TO START

Jollof

Jollof arancini, kpakposhito sauce

Red Red

Creamy black eyed bean houmous, fried onions, palm oil drizzle, plantain crisps (vg)

MAINS

PICK TWO

Egusi Stew

A rich stew made from melon seeds, spinach, smoked turkey, chicken and wild mushrooms *

Peppered Chicken

Fiery Cameroonian peppered chicken, smoked pepper sauce, suya powder *

Palmwine Seabass +£5pp supplement

Grilled seabass, palmwine cream sauce, dill oil, charred shallots

Groundnut Stew +£5pp supplement

Peanut sauce, braised lamb, sweet potato, crispy kale and okra, scotch bonnet oil *

SIDES

PICK TWO

Plantain

Fried ripe plantain or plantain croquettes (vg, v)

Angwa Mo

Translates to 'oil rice'. Steamed rice topped with fragrant oil and fried onions (vg,v)

Attieke Salad

Cassava 'couscous', cucumber, chillies, red onion, greens, palm-oil vinaigrette (vg,v)

DESSERT

PICK ONE

Milo & Puff Puff

Bruleed puff puff, milo chocolate sauce, vanilla ice cream* (vg)

Sticky Plantain Cake

Plantain & ginger cake, butterscotch sauce, uda custard or vanilla ice cream (vg)

£110pp

(minimum 6 guests)

excludes service charge and travel costs

*Pescatarian/ Vegetarian/ Vegan options available upon request.