



## Plated Style *Dining*

### STARTERS

Jollof arancini, scotch bonnet mayo  
Beef skewer, burnt onion mayo, suya powder  
Prawn toast, peppered prawn head sauce, garlic mayo, herb salad  
Goat/prawn/mushroom pepper soup, basil oil  
Plantain croquettes, black eyed bean stew, cassava powder

### MAINS

Baked cod, smoked pepper sauce, attieke, herb oil  
Seabass, garlic creamed potato, asparagus, palmwine cream sauce, scotch bonnet oil  
Duck breast, uziza parsnip puree, hibiscus ginger gel, potato fondant, duck jus  
Beef short rib, creamed potato, supermalt reduction, greens  
Nkatenkwan - peanut soup, braised beef, rice balls, charred okro, scent leaf  
Egusi cream, garlic spinach, yam pave, hake, scotch bonnet palm oil  
Spiced palmnut sauce, chicken/lamb, plantain croquettes, shallots

### DESSERTS

Puff puff, milo chocolate sauce, gari crumble, vanilla ice cream  
Plantain and ginger cake, candied ginger, butterscotch sauce, ice cream  
Ehuru chocolate cremeaux, uda caramel, baobab crumble, cocoa nib tuile  
Bruleed agege pain perdu, hibiscus gel, whipped mascarpone, syrup  
Pavlova, moringa cream, palmwine strawberry coulis,

#### 3 Course Set Menu

3-4 Persons: from £115-125pp  
5-8 persons: from £95-105pp  
9-15 persons: from £85-95pp

— Excludes service charge and travel costs —

\*Pescatarian/ Vegetarian options available upon request.