



MENU

Please speak to our staff about any allergens or intolerances in your meal.

Starters

Spicy lentil and sweet potato broth (<i>hot, gluten free, vegan</i>)	5,95
Jerk chicken salad (<i>hot, gluten free</i>)	10,95
Mushrooms stuffed with blue cheese (<i>dairy</i>)	8,75
Pork liver parfait (<i>nuts</i>)	7,75
BBQ chicken wings (<i>nuts, gluten free</i>)	7,75
Salt fish Accra (<i>fish</i>)	5,95
Fried whole plantain (<i>nuts</i>)	3,95

Mains

Coconut, coriander and almond fish (<i>fish, dairy, nuts</i>)	17,95
Escovitch sea bass (<i>fish</i>)	18,95
Fish Colombo (<i>fish, dairy, nuts</i>)	18,95
Grilled rib-eye steak (<i>dairy</i>)	19,95
Boneless Mutton Curry (<i>hot</i>)	18,95
Braised oxtail (<i>hot</i>)	17,95
Braised Cajun beef (<i>hot, gluten free</i>)	17,95
Jerk chicken breast (<i>hot, gluten free</i>)	16,95
Chicken Colombo (<i>dairy, nuts, gluten free</i>)	18,95
Mushroom chicken breast (<i>alcohol, dairy, gluten free</i>)	17,95
Chickpea Colombo (<i>dairy, nuts, gluten free, vegan optional</i>)	14,95
Lentil and wild mushroom fricassee (<i>dairy, vegan optional</i>)	14,95

Desserts

Exotic lime cheesecake (<i>dairy</i>)	7,75
Sticky toffee pudding (<i>dairy</i>)	7,75
Chocolate sponge with vieux rum (<i>dairy</i>)	7,75
Vanilla crème brûlée (<i>dairy</i>)	6,75
Ice cream with caramelised pineapple (<i>dairy</i>)	6,75