



À LA CARTE MENU

TO BEGIN

PLANTAIN THREE WAYS (VE) | £9

Plantain Hummus, Pickled Plantain, Plantain Chips.

CRISPY TURKEY WING | £14

Charred Lime, Efrin Mojo, Pickled Red Onions.

CHARRED TIGER PRAWNS | £16

Ata Din Din Butter, Callao Puree, Herb Crust.

SWEET POTATO CROQUETTES (V) | £12

Herb Mayo, Uziza.

BEEF SUYA SKEWER | £13

Yam Veloute, Tomato Concasse.

ACKEE & SALTFISH SAMOSA | £14

Plantain Salsa, Plantain Hummus.

JOLLOF SUSHI | £12

Prawns, Avocado Purée.

TO FOLLOW

LAMB CUTLET | £38

Jollof Demi, Pickled Shallots, Pomme Pavé.

JACOBS LADDER | £30

Tomato Concasse, Jus.

RIB-EYE SUYA | £43

Suya Glaze, Ofada Butter.

SEABASS | £31

Eforiro Broth, Plantain Mash, Frissee.

JERK CHICKEN | £28

Cous Cous, Jus

GUYANESE CHICKPEA CURRY (VE) | £24

Plantain Mash, Pickled Red Onions

MIXED GRILL FOR TWO | £65

Beef Suya, Jerk Chicken, Tiger Prawns, Jollof Rice, Fried Plantain.

ON THE SIDE

JOLLOF RICE | £7

FRIED PLANTAIN (VE) | £7

FRIES, BLACK SHITO MAYO (VE) | £7

TENDERSTEM BROCCOLI, SCOTCH BONNET JAM (VE) | £7

TO FINISH

APPLE CRUMBLE (V) | £12

Zobo Syrup, Crème Anglaise.

STICKY TOFFEE PUDDING (V) | £12

Toffee Sauce, Vanilla Ice Cream.

BISCOFF CHEESECAKE (V) | £10

Salted Caramel Sauce.

CHOICE OF ICE CREAM (VE) | £6

Choice of Sorbet.

ALLERGENS

V = Vegetarian

VE = Vegan

For a more detailed allergens list, please ask a member of staff or request our allergen matrix



SIGNATURE COCKTAILS

OMI PUNCH | £18

Triple Blend Rum, Orange & Pineapple Juice, Fruit Punch Syrup

BLUEBERRY SOUR | £18

Woodford Reserve, Disaronno Amaretto, Blackberry Syrup, Lemon Juice

SPICED PINEAPPLE OLD FASHIONED | £18

Havana Spiced Rum, Old J Pineapple Rum, Pineapple Syrup, Mulled Spice Syrup, Brazilian Bitters

BLUE WRAY | £18

Wray and Nephew, Blue Curaçao, Coconut Syrup, Pineapple Juice

SORREL MARGARITA | £18

El Jimador, Chilli, Agave Syrup, Lime Juice, Orange Juice, Ginger Syrup, Hibiscus Syrup

THE CHAIRMAN | £18

Hennessy, Fireball, Apple Juice, Vanilla Syrup

FIERY MARGARITA | £18

El Jimador, Chilli, Agave Syrup, Lime Juice, Jalapeño, Coriander

TUTTI FRUITI | £18

Au Vodka Blue Raspberry, Limoncello, Apple Juice, Fruit Punch Syrup

HOUSE CLASSIC COCKTAILS

CLASSIC MARGARITA | £16

El Jimador, Cointreau, Lime

MAI TAI | £16

Havana 7YO, Havana 3YO, Cointreau, Pineapple Juice, Lime Juice, Orgeat Syrup

LYCHEE MARTINI | £16

Eristoff, Lychee Liqueur, Lychee Juice, Lemon Juice, Lychee Syrup

PORNSTAR MARTINI | £16

Eristoff, Passoa, Passionfruit Puree, Vanilla Syrup

OLD FASHIONED | £16

Woodford Reserve, Bulliet Rye, Sugar Syrup, Angostura Bitters

CAIPIRINHA | £16

Sao Cabana Cachaca, Lime, Demerara Pure Cane

ESPRESSO MARTINI | £16

Eristoff, Kahlua, Teichenné
Butterscotch, Solo Espresso, Sugar Syrup

STRAWBERRY DAIQUIRI | £16

Havana 7YO, Triple Sec, Lime Juice, Strawberry purée, Strawberry Syrup

MOJITO | £16

Havana 3YO, Sugar Syrup, Lime, Soda

KIR ROYALE | £16

Chambord, Prosecco

ZERO COCKTAILS

CLEAN MARGARITA | £14

Clean Co T, Lime Juice, Agave Nectar, Apple Juice

SO GOOD | £14

Strawberry Puree, Cranberry Juice, Lime Juice, Fresh Mint, Topped with Lemonade.

SPICED MULE | £14

Seedlip Spice 94, Passionfruit and Oregano, Lime. Ginger Beer

ESPRESSO MARTINI ZERO | £14

Clean Co R, SOLO Espresso, Coconut Syrup, Coconut Water

HIBISCUS HIGHBALL | £14

Clean Co G, Hibiscus Flower Reduction, Lime. Soda Water

PUNCHIN | £14

Clean Co T, Pineapple Juice, Orange Juice, Fruit Punch Syrup