



## SET MENU

Our set menu is priced at £70 per person for 3 courses, which includes a starter, a main, and a dessert. Alternatively, you may choose from 2 courses for £60 which includes a starter and a main. Both options come with a selection of sides.

Food service will begin approximately 20 minutes after the event start time. To ensure a smooth dining experience for all guests, please ensure that all guests arrive on time.

Kindly be aware that your booking will only be confirmed upon receipt of a non-refundable deposit of £25 per person. The deposit will be deducted from the final bill.

A 12.5% Service Charge Will Be Added To Your Final Bill



## SET MENU

### CHOICE OF 1 STARTER

#### CRISPY TURKEY WING

Charred Lime, Efrin Mojo, Pickled Red Onions.

#### CHARRED TIGER PRAWNS

Ata Din Din Butter, Callao Puree, Herb Crust.

#### SWEET POTATO CROQUETTES (V)

Herb Mayo, Uziza.

#### BEEF SUYA SKEWER

Yam Veloute, Tomato Concasse.

-----

### CHOICE OF 1 MAIN

#### LAMB CUTLET

Jollof Demi, Pickled Shallots, Pomme Pavé.

#### SEABASS

Eforiro Broth, Plantain Mash, Frissee.

#### JERK CHICKEN

Cous Cous, Jus

#### GUYANESE CHICKPEA CURRY (VE)

Plantain Mash, Pickled Red Onions

### SELECTION OF SIDES

#### JOLLOF RICE

#### FRIED PLANTAIN (VE)

#### FRIES, BLACK SHITO MAYO (VE)

#### TENDERSTEM BROCCOLI, SCOTCH BONNET JAM (VE)

-----

### CHOICE OF 1 DESSERT

#### APPLE CRUMBLE (V)

Zobo Syrup, Crème Anglaise.

#### STICKY TOFFEE PUDDING (V)

Toffee Sauce, Vanilla Ice Cream.

#### BISCOFF CHEESECAKE (V)

Salted Caramel Sauce.

#### CHOICE OF ICE CREAM (VE)

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

# ōmí



## 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