



SUNDAY ROAST

Experience the ultimate Sunday roast with a bold Afro-fusion twist. Enjoy a delicious main course paired with a handcrafted cocktail for from £40 per person.

Little ones can join in too with our Mini Children's Roast for £15.

Served every Sunday from 2pm-9pm.

TO BEGIN

Fish Pepper Soup | £14

Crayfish, Mussels, Seabass

Beef Suya | £16

Beef Strips, Tomato, Red Onion Petals, Suya Powder

Black Tiger Prawns | £16

Ata Din Din Butter, Ayamase Veloute, Herb Crumbs

Sticky Chicken Wings | £15

Wing Glaze, Garlic Crumbs, Lime

Black Eye Bean Fingers (V) | £12

Fig & Date Relish, Black Shito Mayo, Aleppo Pepper

Ital Stew (VE) | £14

Sweet Potato Terrine, Crisps, Herb Oil

TO FOLLOW - MAINS

Jerk Poussin

Whole Stuffed Seabream + £7 supplement

Rib-Eye Suya + £7 supplement

All 3 of our Roasts are Served With; Honey Roasted Heritage Carrots, Thyme & Garlic Roasted Potatoes, Cavolo Nero, Coleslaw, Yorkshire Pudding & Jus

Tagine Aubergine Roast (VE)

Served With; Aubergine Caviar, Maple Syrup Roasted Heritage Carrots, Thyme & Garlic Roasted Potatoes, Cavolo Nero, Coleslaw & Fried Plantain

ON THE SIDE

Coconut Flavour Jasmine Rice | £6 (VE)

Fried Plantain | £6 (VE)

Black Shito | £2.5 (VE)

Extra Sauce/Jus | £3

TO FINISH

Sticky Toffee Pudding | £12

Treacle Glaze, Vanilla Ice Cream

Apple Crumble | £12

Chin Chin Crumble, Guinness Punch Custard

Choice of Ice Cream or Sorbet (V) (VE) | £6

ōmí

ROAST MENU