

PRE-DINNER	£
APERITIFS	
Martini <i>Clay</i>	12
Negroni <i>Cacao, Dates</i>	10
Whiskey Highball <i>Goat's Milk, Egusi Seeds</i>	12
Gin & Tonic <i>Tamarind, Cinchona</i>	12
Vodka Soda <i>Scotch Bonnet</i>	10
BEERS	
Eko Gold <i>Lager</i>	6
Eko Black <i>Smoked Stout</i>	6
SOFTS	
Faux Merlot	6
Scotch Bonnet & Lemon Cordial	4
Champagne Yeast-Fermented Ginger Beer	4

POST DINNER £

Old Fashioned 13

Plantain, Butter

White Russian 12

Goat's Milk, Kenyan Origin Cold Brew

Woodford Reserve (US) 11

Talisker 10 (SC) 12

Hibiki Harmony (JP) 18

Irish Single Malt XO (IE) 25

H by Hine 11

Hennessy VSOP Privilege 15

Tesseron XO 25

Del Maguey Mezcal 12

Baileys 8

COFFEE/TEA £4

Kenya Gulmarg Filter Coffee (unltd)

Lost Malawi English Breakfast

Satemwa Estate Steamed Green

Spearmint

Wild Rooibos

Rare Hibiscus Flower



Goat or oat milk available on request

Atofo

