

SAMPLE TASTING MENU

Truffles, Ehuru, Penja	YAM
Yassa Cream, Chicken Mousse	WAINA
Croustade, Akami	TATASE
Smoked Goat, Curd, Cucumber	ASUN
Butternut Squash, Mackerel, Honey	MIYANTASHE
Orkney Scallop, Green Plantain, Shito	AYAMASE
Blue Lobster Claw	PEPPERSOUP
Blue Lobster Tail, Carrot Terrine (+ £20 N25 Oscietra Caviar)	JOLLOF RICE
Squab, Sua, Charred Greens	MAAFE
Tepache, Citrus	PINEAPPLE
Bofrot, Uda Ice Cream, Quince	ARIDAN
	PETIT FOURS

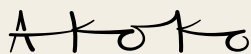
Menu £120

Wine Pairing £80

Premium Wine Pairing £150

Soft Pairing £50

Vegetarian and vegan menu available upon request. Please notify our waiting staff of any allergies or intolerances before you order. We serve unlimited filtered still and sparkling water by Belu at £1.00 per person, with half of all sales going to Belu, a social enterprise who gives 100% of its profit to WaterAid to reach people living in some of the toughest places in the world with clean water. A discretionary 12.5% service charge will be added to your bill.



SAMPLE LUNCH MENU

Truffles, Ehuru, Penja **YAM**

Yassa Cream, Chicken Mousse **WAINA**

Croustade, Akami **TATASE**

Butternut Squash, Mackerel, Honey **MIYANT AUSHE**

Goat Asun, Carrot Terrine, (+ £25 Native Blue Lobster) **JOLLOF RICE**

Tepache, Citrus **PINEAPPLE**

Bofrot, Uda Ice Cream, Quince **ARIDAN**

Menu £55

Wine Pairing £40

Soft Pairing £30

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