



DRIP LONDON

BRUNCH MENU

4PM-9PM

£55 FOR 90MINS UNLIMITED COCKTAILS

£45 FOR 90MINS UNLIMITED PROSECCO

STARTER

CHOOSE ONE

Suya Buttermilk Chicken 🍴

Juicy, skin-on chicken thighs marinated in a rich, spicy Suya blend.

Mushroom Skewers with Teriyaki & Crispy Tenkasu

Grilled maitake and shiitake mushrooms, glazed in a thick, sweet teriyaki sauce, with a crispy tempura finish.

Grilled Prawn Skewers with Sweet Chilli

Flame-grilled prawns marinated in a sweet chilli glaze, blending bold West African spices with a perfect balance of heat and sweetness in every bite.

Okra, Cucumber & Sesame, Miso Salad 🍴

Cool, crisp cucumber paired with pickled okra, fennel and a fragrant miso dressing. Finished with toasted pine nuts

MAIN

CHOOSE ONE

(ADDITIONAL SUPPLEMENT FOR LOBSTER / STEAK £8PP)

Kaduna Beef Suya 🍴

Tender beef skewers marinated in a bold blend of spices and ground peanuts, flame-grilled to smoky perfection. Served with crisp onions and juicy tomatoes.

Grilled Octopus & Butter Beans 🍴

Grilled octopus on a bed of butter beans and golden potatoes, drizzled in a rich, spiced jus. Topped with crispy chicken skin and a kick of chilli.

Lagos Style Asun 🍴

Slow-cooked goat meat, flash-grilled and tossed in a spicy pepper medley.

SIDES

CHOOSE ONE

Sweet Potato, Swede & Cassava Mash

Jollof Rice

Fried Plantain

Suya Fries

Please inform your server of any allergies or dietary restrictions before ordering. While we take every precaution, we cannot guarantee the complete absence of allergens in any of our dishes.

12.5% discretionary service charge will be added to each bill.