



DINNER MENU £105pp
(vegetarian alternatives on request)

Wine flight £68pp
Jura wine flight £85pp – ask for details

Ose-ji

Welcome snack

Clos de Tue-Boeuf, 'Frileuse' Romorantin 2023

Àbàchà

Cassava salad with pickled daikon and plantain ash & ugba dressing

Móinmóin

Bean cake with scallop & cod boudin blanc, beef fat crisp, anchovy sauce

Château Lafitte, 'Le Vindicateur' Loin de l'Oeil 2022

Pepper soup

Uziza pepper & beef broth with pickled & torched line-caught mackerel,
spring vegetables

Clément Baraut, Savennières 'Le Coteau de l'Ayre' 2022

Gbègìrì

Grilled red kuri squash, heart of palm, fresh awara cheese,
gbègìrì & jute leaf sauces

or

Mbongo tchobi

Poached monkfish tail, blackened tomato & spice sauce,
pickled & spring greens, confit plantain

or

Ayamase

Hogget leg & shoulder, pickled red chillies, green pepper & irú stew

either Domaine Lorient, Saint-Péray 2022 or Fumey Chatelain, 'No Sin Tou Tsefs' 2023

Dessert

. Ègúsí ice-cream, meringue sponge, blackberries

Mas Amiel, Maury 'Vintage Blanc' 2021

12.5% optional service charge – this is divided amongst the whole team
Card payment only
Please don't forget to tell us about your allergies