

## DAY MENU

### STARTERS & SALADS

Daily soup special £11.5

JA style jumbo chicken wings 3 for £9  
with jerk infused honey & pimento glaze, spring onion & sprouts 5 for £13

British melted triple cheese balls £9.5  
with cracked black pepper & Cornish sea salt

### BRUNCH & LUNCH

Wimbledon smokehouse beechwood smoked salmon £17.5  
with toasted hard dough bread, soft poached eggs, wild rocket,  
tempered Atlantic wakame seaweed, lemon, chives & red red butter sauce

139 Fika omega 3 & 6 superfood salad (vg) £13  
with multi grains, chard black fig, chia seeds, goji berries, curly kale, orange  
& pomegranate dressing

Deep pan omelette £16  
with harissa spiced lamb meatballs, sweet potato bites Mediterranean vegetables,  
Cheddar, rose harissa & garlic dip

Scrambled ackee on toasted hard dough bread (vg) £17.5  
with crushed spiced avocado, wilted samphire & kale, plantain shards,  
baby spinach, roast pepper salsa

### SIDES & OTHERS

Avocado Hass £6

Fried plantain £7

Sliced smoked salmon £8.5

Fried or scrambled eggs with toast £8

Merguez sausages, Padron peppers & smoked paprika £8.5

## EVENING MENU

### STARTERS & SALADS

Seafood & Dorset brown crab peppered soup, £13.5  
With mussels, Atlantic prawns & foraged sea shore vegetables & palm nut oil

British melted triple cheese balls/ £9.5  
with cracked black pepper & Cornish sea salt

Tavern Gully "run a boat" Inna Peckham Rye £14.5  
Crispy curry lamb nuggets with 24Kt yellow gold curry dust, cucumber & mint salad, & curry gravy dip

### MAINS

Ethiopian pepper roasted corn-fed chicken breast, £27  
with continental sweet potato hash, kale, red red black eyed beans, rosewater & honey dressing

Braised oxtail in a rich brown sauce £32  
with hard food, butter beans, glazed carrots, green banana dumplings

Chargrilled suya spiced 30 day aged 8 oz sirloin steak £34  
with smoked aubergine puree nested crispy garden egg/ okra twigs/ palm wine glaze

Chargrilled whole seabass £30  
stuffed with okra, mix peppers, seasonal greens & brown stew fish gravy

Baked aubergine, buckwheat & mix quinoa filling £21  
with pomegranate, toasted mix seeds, smoked aubergine, red red & basil dressing

### SIDES & OTHERS

Fika Superfood Salad £6

Jollof Rice £7

Fried Plantain £7

Seasonal mix salad £6

## SUNDAY ROAST MENU

### STARTERS & SALADS

Daily soup special	£10.5
JA style jumbo chicken wings with jerk infused honey & pimento glaze, spring onion & sprouts	3 for £9
British melted triple cheese balls with cracked black pepper & Cornish sea salt	£9.5

### MAINS & GRILL

*All roast dishes served with a steamed winter greens, peas & carrots, roast potatoes, Yorkshire pudding & homemade gravy*

Herb roasted half chicken with parsnips puree, chicken & cranberry stuffing	£29
Harissa spiced roasted lamb rack with carrot puree, crushed minted peas	£34
Roasted pumpkin fennel & beetroot wellington (vg) with wild mushroom & vegan gravy	£27
Whole roasted sea bass with spinach & fennel stuffing with brown stew fish gravy	£32

### BRUNCH

Scrambled ackee on toasted hard dough bread (vg) with crushed spiced avocado, wilted samphire & kale, plantain shards, baby spinach, roast pepper salsa	£17.5
Triple layered pancake (v) Thick & fluffy served with Jude's vanilla ice-cream, elderflower mix berries sauce, fresh strawberries & lemon honey drizzle	£11

Wimbledon smokehouse beechwood smoked salmon with toasted hard dough bread, soft poached eggs, wild rocket, tempered Atlantic wakame seaweed, lemon, chives & red red butter sauce	£17.5
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### SIDES

Fried Plantain	£6
Cheesy cauliflower	£6

Before ordering your food and drinks, please inform a member of staff if you have any **ALLERGIES OR INTOLERANCE**. We're proud to source the finest seasonal fruits, vegetables, meat, fish and dairy to create our menus. All tables are subject to a discretionary service charge of 12.5%

## WINE

### SPARKLING

Monopolio Durello Spumante, Cantina di Gambellara Veneto, Italy, 2023	£10   £38
Classic Cuvée Brut, Rathfinny Wine Estate Southern England, 2018	£15   £70
Organic Macabeo, Familia Champagne, France	£90

### WHITE

Organic Macabeo, Familia Murcia, Spain, 2023	£8.5   £32
Picpoul de Pinet, Domaine La Croix Gratiot Southern England, 2018	£12.5   £48
Südsteiermark Sauvignon Blanc Sattlerhof, Austria, 2023	£14   £62
Chablis, Les Hauts de Milly Burgundy, France, 2022	£16   £70

### ORANGE

Pinot Grigio Ramato, Specogna Friuli-Venezia Giulia, Italy, 2022	£13   £56
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### ROSÉ

Rioja Rosado El Coto, Spain, 2022	£9   £35
‘Villa Estérelle’ Côtes de Provence Château du Rouët, France, 2023	£12   £48

### RED

Organic Monastrell, Familia Castaño Murcia, Spain, 2023	£8.5   £32
‘Sossego’ Vinho Alentejano Tinto, Herdade do Peso Alentejo, Portugal, 2022	£10   £40
‘Pour Ma Gueule’ Itata Valley Clos des Fous, Chile, 2022	£12   £45
Pinot Noir ‘Heritage Collection’ De Loach, California, USA, 2020	£13   £65

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## COCKTAILS

Jerked Michelada	£7.5
<i>Savoury - Spicy - Low ABV</i>	
Beer, tomato juice, jerk spice	
Just Across the Ocean	£12
<i>Sparkling - Fruity - Slightly Smokey</i>	
Ojo de Dios Hibiscus Mezcal, grapefruit soda	
FIKA Fruit Punch	£12
<i>Sweet - Easy Drinking - Long</i>	
Wray & Nephew, Dropworks Clear Drop Rum, coconut rum, mango, orange, lime	
Peck Peck	£12
<i>Fruity - Bitter - Sweet</i>	
Dark rum, Beesou honey aperitif, Campari, pineapple juice, lime juice	
Hey Charlie	£13
<i>Rich - Sweet - Smooth</i>	
Elephant sloe gin, raspberry, lime juice, egg white	
Mr President	£12.5
<i>Strong - balanced - short</i>	
Dropworks Clear Drop Rum, triple sec, grenadine, dry vermouth	
Home Fashioned	£12
<i>Smooth - Punchy - Short</i>	
Kinahans KASC B Whiskey, demerara sugar, bitters	
Shiloh's Margarita	£13
<i>You know what a margarita is ;)</i>	
El Rayo tequila plata, lime juice, passion fruit liqueur, agave syrup	

## BEERS

Modelo	£5.5
Zen Pale Ale	£6
Non-Alcoholic Beer	£5

## SOFT DRINKS

San Pellegrino Lemon	£3.5
San Pellegrino Blood Orange	£3.5
Elderflower & Lemon	£3.5
Ginger Beer	£3.5
Orange Juice	£3.5
Apple Juice	£3.5
Pink Grapefruit Juice	£3.5
Fresh Seasonal Juice (Watermelon)	£3.5
Coca Cola	£3.5
Diet Coke	£3.5