

EVENING MENU

STARTERS & SALADS

Seafood & Dorset brown crab peppered soup, With mussels, Atlantic prawns & foraged sea shore vegetables & palm nut oil	£13.5
British melted triple cheese balls with cracked black pepper & Cornish sea salt	£9.5
Tavern Gully "run a boat" Inna Peckham Rye Crispy curry lamb nuggets with 24Kt yellow gold curry dust, cucumber & mint salad, & curry gravy dip	£14.5

MAINS

Ethiopian pepper roasted corn-fed chicken breast with red red black eyed beans, wilted spinach, okra, JJC dressing	£23
Braised oxtail in a rich brown sauce with crushed ackee, wilted samphire roasted pepper & basil	£32
Pan fried gilt-head bream fillets with crushed ackee, wilted samphire roasted pepper & basil	£22.5
Chargrilled suya spiced 30 day aged 8 oz sirloin steak with palm nut buttered potato palm wine & Niger pepper sauce	£35
Risotto influential pearl barley, crushed peas & mint (v) with crumbled stilton cheese & grilled asparagus	£18.95

SIDES & OTHERS

Fika Superfood Salad	£6
Jollof Rice	£7
Fried Plantain	£7
Seasonal mix salad	£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%