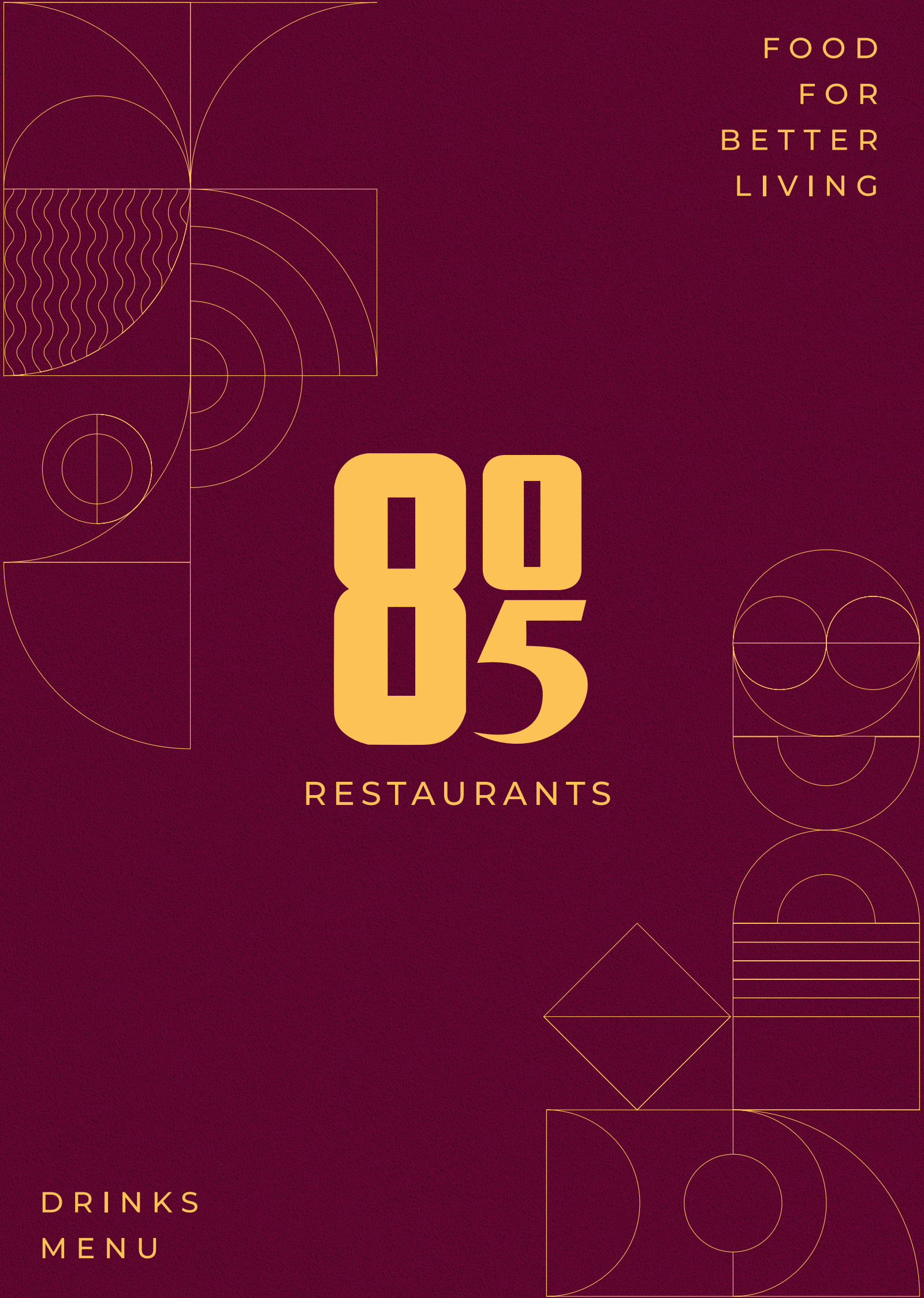


FOOD  
FOR  
BETTER  
LIVING

# 805

RESTAURANTS

DRINKS  
MENU



# SPIRITS & cocktails

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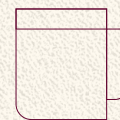


	25ml Shot	Bottle	Glass
Ciroc	7	80	
Baileys	6	60	
Remy Martin	7	80	
Hennessy	7	80	
Courvoisier	6	70	
Jack Daniels	6	75	
Johnnie Walker Black Label	6	65	
Tequila	6		
Glenfiddich	7		
Tanquary Gin	6		
Smirnoff Vodka	5		

	Jug	Glass
Chapman	20	9.5
Alco Chapman	30	12
Pina Colada		11
Virgin Pina Colada		9
Strawberry Daiquiri		10
Alco Strawberry Daiquiri		12
Mojito		12
Margarita		12

## BEERS & ales

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	Glass	Bottle
Guinness Export Small		6
Guinness Export Large		7.5
Star		7.5
Gulder (Export)		7.5
Trophy		7.5
Orijin		7.5
Palm Wine		7.5
Heineken 600ml		7.5
Heineken (no alcohol)		5.5

## CHAMPAGNE & sparkling

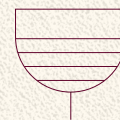
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Moet & Chandon		70
Veuve Clicquot Yellow Label		90
Laurent Perrier Rose Nv		120
Cuvee Dom Perignon		250
Louis Roederer Cristal		400
Asti Martini		30.95
Valdobbiadene Prosecco		35.95

## WHITE wine

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	Glass	Bottle
Pino Grigio Breganze		30.95
Jacob's Creek Chardonnay	9.5	25.95
Sweet Wine	9	26.95
Saint Clair Sauvignon Blanc	9	30.95

\*Other wines are available on request

## RED wine

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Jacob's Creek Shiraz	9.5	25.95
Catena Malbec	9.5	35.95
Decoy Zinfandel		60.95
Decoy Merlot		60.95
Amarone Bella Valpolicella		60.95

\*Other wines are available on request

## ROSÉ wine

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Mateus Rosé	10	25
Pinot Grigio Rosé		27

# SOFT drinks

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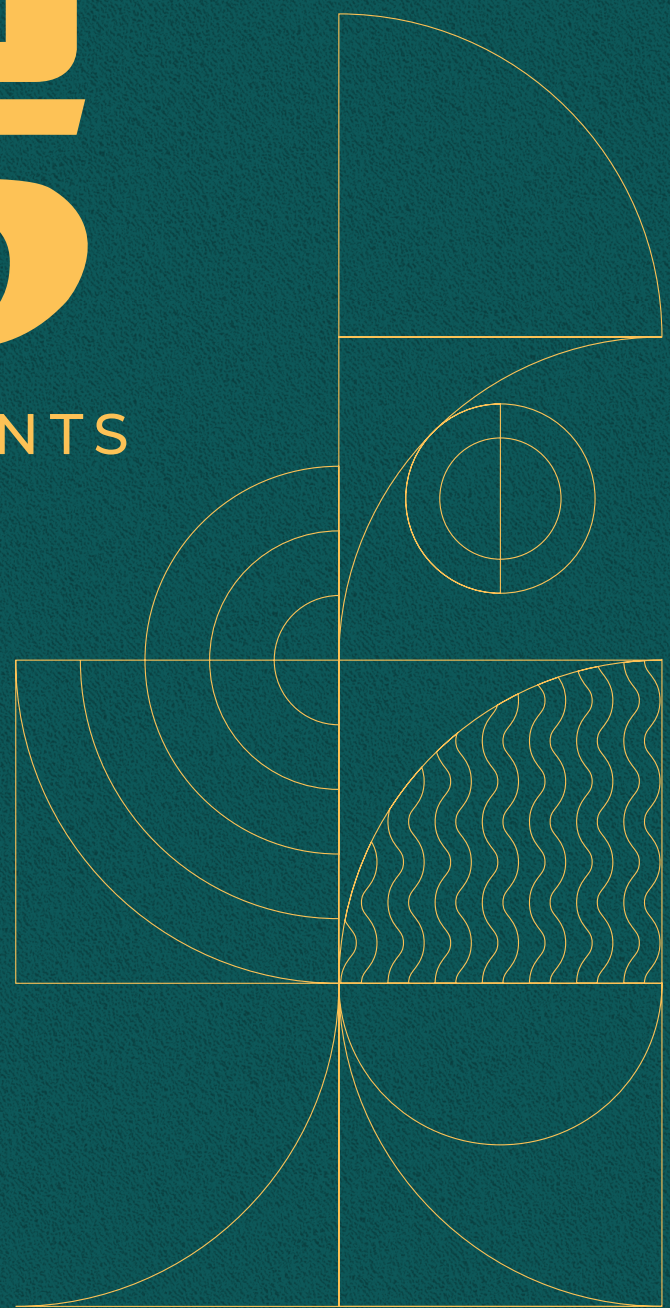
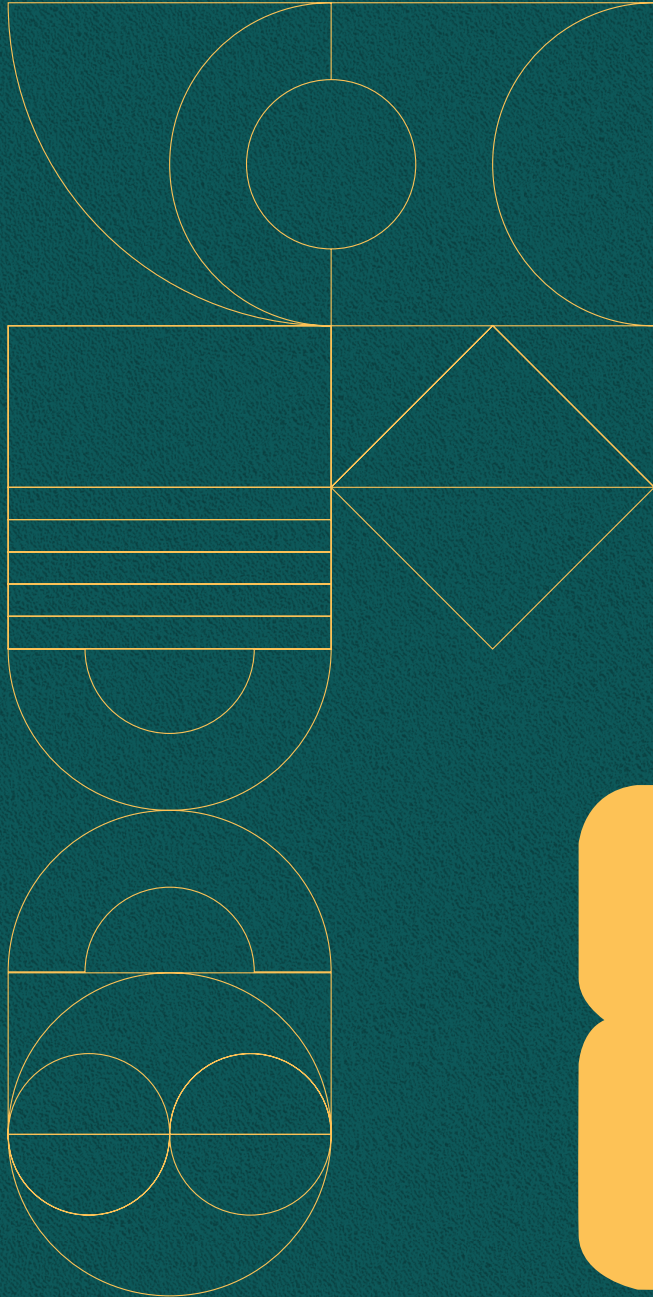
	<b>Bottle</b>	<b>Glass</b>	<b>Jug</b>
Original Chapman	6		
Nigerian Fanta	6		
Nigerian Bitter Lemon	5		
Supermalt	4		
Malta Guinness	5		
Maltina	5		
Sprite	3.5		
Coke	3.5		
Diet Coke	3.5		
Red Bull	4		
J20	4		
Still Water Large	6.5		
Sparkling Water Large	7		
Cranberry Juice		4	7
Pure Orange Juice		4	7
Pure Apple Juice		4	7
Pure Pineapple Juice		4	7

FOOD  
FOR  
BETTER  
LIVING

# 80 85

RESTAURANTS

FOOD  
MENU



# APPETISERS & sharers

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<b>Chicken Suya</b> <b>N</b>	16
Spiced, nutty, smoky, succulent charred chicken served with raw onions and tomatoes. Includes nuts.	
<b>Beef Suya</b> <b>N</b>	17
Skewers of spiced, nutty, smoky beef served with raw onions and tomatoes. Includes nuts.	
<b>Lamb Suya</b> <b>N</b>	22
Skewers of spiced, nutty, smoky tender lamb served with fresh onions and tomatoes. Includes nuts.	
<b>Snails</b>	28
Sautéed delicacy prepared in a hot and spicy sauce.	
<b>Asun</b>	22
<b>Pepper Soup with Assorted Meat</b>	16
Spicy broth cooked with traditional spices and goat meat.	
<b>Pepper Soup with Fish</b>	17
Spicy broth cooked with traditional spices and fresh fish.	
<b>Santana</b>	16
Marinated and spicy gizzard.	
<b>Nkwobi</b>	17
A Nigerian delicacy of cow foot mixed in a spicy palm oil sauce.	
<b>Spicy Chicken Wings</b>	15
Sweet and spicy chicken wings garnished with sweet peppers and onions.	
<b>Prawns In Filo Pastry</b>	13
Served with a sweet and spicy sauce.	
<b>Corn On The Cob</b> <b>V</b>	7
Rubbed with butter and grilled to perfection.	
<b>Agbado</b> <b>V</b>	8
Buttery baked roast corn.	
<b>Boli</b> <b>V</b>	8
Roasted plantain served with a spicy pepper dip.	
<b>Pies</b>	5
Meat or chicken	
<b>Sharing Starter</b>	25
Beermate, prawns in filo pastry, vegetable spring rolls, fried yam and plantain.	

# TRADITIONAL mains

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<b>Jollof, Fried, Coconut or White Rice:</b>	
Served with fried plantains and chicken or beef.	20
Served with fried plantains, fried fish or assorted meat.	20
Served with plantains and fresh fish or stockfish.	22
Served with plantains and oxtail or goat meat.	22
<b>Ayamase</b>	20
Served with white rice.	
<b>Ewa Aganyin with Dodo</b> 	16
Mushy honey beans served with deep fried plantains.	
<b>Asaro (yam pottage) with Dodo</b>	
Sweet puna yams cooked in a blend of peppers, tomato and onion sauce with fried plantain:	
Served with assorted meat, chicken, beef or fried fish.	22
Served with fresh fish or stock fish or goat meat.	24
<hr/>	
<b>Semolina, Pounded Yam, Garri, Amala, or Ground Rice</b> 	
<b>Served with any of the following soups:</b>	
<b>Egusi, Ewedu</b>  , <b>Ogbono or Okra &amp; Stew</b> 	
Served with chicken, beef, assorted meat or fried fish.	22
Served with goat meat, fresh fish or stockfish.	24
<b>Edikanikong or Bitterleaf (mixed vegetables)</b>	
Served with assorted meat, chicken, beef or fried fish.	23
Served with goat meat, fresh fish or stockfish.	25
<b>Eforiro</b>	
Authentic Spinach stew cooked in sautéed fresh peppers:	
Served with chicken, beef, assorted meat or fried fish.	22
Served with fresh fish or stockfish or goat meat.	24



# TRADITIONAL mains

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## Okra Soup

Served with chicken, beef, assorted meat or fried fish.

22

Served with fresh fish or stockfish or goat meat.

24

## Oha or Banga Soup

Served with chicken, beef, assorted meat or fried fish.

22

Served with fresh fish, stock fish or goat meat.

24

## Seafood

Served with okra, ogbono, or banga.

28

# CHEF'S specials

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<b>Boiled Yam or Dodo (Fried Plantains) and a Tomato Omelette</b> With a hint of chilli.	16.5
<b>Monika, Whole Grilled Fish in Chilli Sauce</b> Choice of croaker or tilapia. served (hot or mild) with chips, potato wedges, jollof rice, fried rice or white rice.	29
<b>Waakye</b>	22
<b>Santana</b> Gizzard marinated in a hot and spicy sauce. Served with jollof, fried, coconut, white rice or plantain.	24
<b>Beermate</b> Diced beef marinated in a hot and spicy sauce. Served with jollof rice, fried rice, white rice or plantain.	24
<b>Seafood Special</b> Prawns, squid, scallops in a hot and spicy sauce. Served with coconut, fried or white rice.	25

# THE grill

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<b>Grilled Tiger Prawns</b> With chilli and garlic sauce. Served with white, jollof, coconut or fried rice.	25
<b>Monika: Croaker or Tilapia</b> Whole grilled fish in chilli sauce (hot or mild). Served with fried plantains or fried yams and side salad (on the table only).	25
<b>Grilled Chicken with Cous Cous</b> Half grilled chicken served with a moroccan style cous cous.	25
<b>Grilled Lamb Racks</b> Served with potato wedges and a side salad.	27
<b>Mixed Grill</b> Lamb, beef and chicken served with jollof or fried rice.	27
<b>805 Sharing Platter</b> Jumbo prawns, chicken wings, lamb, roast corn, and coleslaw. Served with 2 sides jollof, fried, coconut rice, chips or wedges.	55

## SIDE PLATES & salads

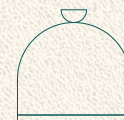
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Dun-Dun (fried yam) <b>V</b>	6
Dodo (fried plantain) <b>V</b>	6
Chips or Wedges	6
Ground Rice, Garrivita, Semolina, Pounded Yam, or Amala <b>V</b>	6
Okra & Stew or Ewedu (soups only)	12
Okra, Banga, Egusi, Oha, Ogbono or Eforiro (soups only)	13.5
Edikanikong or Bitter-leaf (soups only)	15
Moyin-Moyin (beans pudding)	8.5
Fresh Fish or Stockfish	14
Fried Fish or Assorted Meat	11
Beef or Chicken	10
Goat Meat	14
Oxtail	14
Jollof, White, Coconut or Fried Rice	8
Beans	13
Asaro (plain)	12
Ayamase (plain)	14
Plain Boiled Yam <b>V</b>	8
Plain Stew	4
Tiger Prawns	17
Coleslaw with a salad cream dressing	7
Monika or Tilapia sauce	6
Mixed leaf salad with balsamic vinegar, vinaigrette or salad cream dressing	7.5
Rocket and parmesan salad with balsamic vinegar dressing	9

# BUFFET menu

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- Vegetable Spring Rolls
- Jollof Rice
- Fried Rice
- Plantains
- Beef
- Chicken
- Fried Fish
- Pounded Yam
- Egusi or Efo-riro
- Moi Moi
- Mixed Salad
- Steamed Vegetables

**£35** per person

## Booking Requirements

Room Hire (Exclusive) – Executive Room (Friday, Saturday, Sunday) £750

Room Hire (Exclusive) – Executive Room (Monday to Thursday) £500

For items not listed above, please order from the restaurant menu at the menu prices.  
Exclusive Hire NOT Available on Public and Bank Holidays

## SWEET desserts

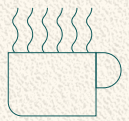
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<b>Sticky Toffee Pudding</b> Served with vanilla ice cream.	9
<b>Millefeuille</b> Flaky puff pastry, filled with crème patisserie.	9
<b>Chocolate Hazelnut Tart</b> <b>N</b> Chocolate crust filled with chocolate ganache & roasted hazelnuts.	8.5
<b>Mango &amp; Passionfruit Bavarios</b> Mango and passion fruit mousse on a buttery biscuit base.	8.5
<b>Pancakes</b> Served with vanilla ice cream.	7.5
<b>Ice Cream</b> 3 Scoops of ice cream (vanilla, chocolate or strawberry).	7.5

## HOT beverages

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<b>Cappuccino</b>	5
<b>Hot Chocolate</b>	5
<b>Earl Grey, Lemon &amp; Ginger, Green Tea, Peppermint, Fruit or English Breakfast Tea</b> <b>*Other Teas available on request</b>	5