FOOD FOR BETTER LIVING

DRINKS MENU



## SPIRITS & cocktails



	25ml Shot	Bottle	Glass
Ciroc	6	80	
Baileys	5		
Remy Martin	6	80	
Hennessy	6	80	
Courvoisier	5	70	
Jack Daniels	5	70	
Johnnie Walker Black Label	6		
Grey Goose Vodka	6		
Tequila	5		
Glenfiddich	6	70	
Gordons Gin	5		
Smirnoff Vodka	5		
Wray & Nephew	6		

	Jug	Glass
Chapman	23	9
Alco Chapman	30	12
Pina Colada		11
Virgin Pina Colada		9
Strawberry Daiquiri		10
Alco Strawberry Daiquiri		12
Mojito		12
Margarita		12
Mai Tai		12

#### BEERS

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	Glass	Bottle
Guinness Export Small		6
Guinness Export Large		6.50
Star		6.50
Gulder (Export)		6.50
Trophy		6.50
Orijin		6.50
Palm Wine		6.50
Heineken 600ml		6.50
Stella Artois		6.50
Becks		6.50

# CHAMPAGNE & sparkling



Moet & Chandon		70
Veuve Clicquot Yellow Label		90
Laurent Perrier Rose Nv		120
Cuvee Dom Perignon		300
Louis Roederer Cristal		400
Asti Martini		30.95
Valdobbiadene Prosecco		35.95
House Prosecco	7	28.95

\*Other wines are available on request

#### WHITE wine

	10
	3
20/0	7
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	Glass	Bottle
Pino Grigio Breganze	9	30.95
Jacob's Creek Chardonnay	9	25.95
Sweet Wine	9	26.95
Waihopai River Sauvignon Blanc		38.95
*Other wines are available on request		

#### RED wine



Jacob's Creek Shiraz	9	25.95
Vina Carrasco Merlot		32.95
Catena Malbec		35.95
Decoy Merlot		60.95
Luis Felipe Edwards Merlot		35.95
*Other wines are available on request		

### ROSÉ wine



House Rosé	9	24.95
Pinot Grigio Rosé	9	26.95
Tramari Rosé Di Primitivo		38.95

<sup>\*</sup>Other wines are available on request

## soft drinks



	Bottle	Glass	Jug
Original Chapman	6		
Nigerian Fanta	5.5		
Nigerian Bitter Lemon	4		
Supermalt	3		
Malta Guinness	4		
Maltina	4		
Lemonade	3		
Sprite	3		
Coke	3		
Diet Coke	3		
Red Bull	3		
J20	3		
Still Water 750ml	6		
Sparkling Water Small	3		
Sparkling Water Large	6		
Cranberry Juice		3	6
Pure Orange Juice		3	6
Pure Apple Juice		3	6
Pure Pineapple Juice		3	6

FOOD FOR BETTER LIVING

RESTAURANTS

FOOD MENU

#### APPETISERS & sharers



Chicken Suya  Spiced, nutty, smoky, succulent charred chicken served with raw onions and tomatoes. Includes nuts.	16
Beef Suya <b>\( \)</b> Skewers of spiced, nutty, smoky beef served with raw onions and tomatoes. Includes nuts.	17
Lamb Suya N Skewers of spiced, nutty, smoky tender lamb served with fresh onions and tomatoes. Includes nuts.	22
Snails Sautéed delicacy prepared in a hot and spicy sauce.	28
Pepper Soup with Assorted Meat Spicy broth cooked with traditional spices and goat meat.	16
Pepper Soup with Fish Spicy broth cooked with traditional spices and fresh fish.	17
Santana Marinated and spicy gizzard.	16
Nkwobi A Nigerian delicacy of cow foot mixed in a spicy palm oil sauce.	17
Spicy Chicken Wings Sweet and spicy chicken wings garnished with sweet peppers and onions.	15
Prawns In Filo Pastry Served with a sweet and spicy sauce.	12
Corn On The Cob ♥ Rubbed with butter and grilled to perfection.	7
Agbado ♥ Buttery baked roast corn.	8
Boli ♥ Roasted plantain served with a spicy pepper dip.	8
Sharing Starter Beermate, prawns in filo pastry, vegetable spring rolls, fried plantain.	25

#### TRADITIONAL mains



Jollof, Fried, Coconut or White Rice:	
Served with fried plantains and chicken or beef.	18
Served with fried plantains, fried fish or assorted meat.	19
Served with plantains and fresh fish or stockfish	22
Served with plantains and goat meat.	20
Ayamase Served with white rice.	20
Ewa Aganyin with Dodo   Mushy Honey Beans served with deep fried plantains.	15
Asaro (yam pottage) with Dodo 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.	18
Served with fresh fish or stockfish or goat meat.	20
Semolina, Pounded Yam, Garri, Amala, or Ground Rice ♥: Served with any of the following soups:	
Egusi, Ewedu ♥, Ogbono or Okra & Stew ♥:	
Served with chicken, beef, assorted meat or fried fish.	22
Served with goat meat, fresh fish or stockfish.	24
Edikanikong or Bitterleaf (mixed vegetables)	
Served with assorted meat, chicken, beef or fried fish.	23
Served with goat meat, fresh fish or stockfish.	25
Eforiro 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
Okra Soup	22
Served with chicken, beef, assorted meat or fried fish.  Served with fresh fish or stockfish.	24
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Oha or Banga Soup	
Served with chicken, beef, assorted meat or fried fish.	22
Served with fresh fish or stockfish.	24
Seafood Okra or Seafood Ogbono Served with semolina, amala, pounded yam or gorri.	28

## CHEF'S specials



Boiled Yam or Dodo (Fried Plantains) and a Tomato Omelette With a hint of chilli.	16
Monika, Whole Grilled Fish in Chilli Sauce Choice of croaker or tilapia. served (hot or mild) with chips, potato wedges, jollof rice, fried rice or white rice.	29
Santana Gizzard marinated in a hot and spicy sauce. Served with jollof, fried, coconut, white rice or plantain.	23
Beermate Diced beef marinated in a hot and spicy sauce. Served with jollof rice, fried rice, white rice or plantain.	23
Waakye Rice with beans with a spicy black pepper sauce. Served with chicken, beef, assorted meat or fried fish.	22
Seafood Special Prawns, squid, scallops in a hot and spicy sauce. Served with coconut, fried or white rice.	25
THE grill	
Grilled Tiger Prawns With chilli and garlic sauce. served with white, jollof, coconut or fried rice.	25
Monika: Croaker or Tilapia Whole grilled fish in chilli sauce (hot or mild). Served with fried plantains or fried yams and side salad (on the table only).	25

28

26

60

Grilled Lamb Chops

805 Sharing Platter

Mixed Grill

Served with potato wedges, sweet potato fries or chips and a side salad (on the table only).

Lamb, beef and chicken served with a choice of rice and a side salad (on the table only).

Jumbo prawns, chicken wings, lamb, roast corn, and coleslaw. Served with 2 sides jollof, fried, coconut rice, chips or wedges.

#### BUFFET menu



- · 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) £450 Room Hire (Exclusive) – Executive Room (Monday to Thursday) £250

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

## SIDE PLATES & salads



Dun-Dun (fried yam) ♥	6
Dodo (fried plantain) 🗸	6
Chips, Sweet Potato Fries or Wedges	5
Ground Rice, Garrivita, Semolina, Pounded Yam, Wheat, Plantain Flour or Amala <b>⊙</b>	6
Okra & Stew or Ewedu (soups only)	11
Okra, Banga, Egusi, Oha, Ogbono or Eforiro (soups only)	12
Edikanikong or Bitter-leaf (soups only)	14
Moyin-Moyin (beans pudding)	7
Fresh Fish or Stockfish	12
Fried Fish or Assorted Meat	1C
Beef or Chicken	8
Goat Meat	13
Jollof, White, Coconut or Fried Rice	ε
Beans	12
Asaro (plain)	10
Ayamase (plain)	14
Plain Boiled Yam ♥	8
Plain Stew	4
Tiger Prawns	17
Coleslaw with a Salad Cream Dressing	6
Monika or Tilapia Sauce	5
Mixed Leaf Salad with Balsamic Vinegar, Vinaigrette or Salad Cream Dressing	7
Rocket and Parmesan Salad with Balsamic Vinegar Dressing	8

### SWEET desserts



Sticky Toffee Pudding Served with vanilla ice cream.	9
805 Seasonal Gateau - Slice Chocolate or vanilla sponge, chantilly cream, chocolate ganache & fruits.	8.5
Chocolate Hazelnut Tart  Chocolate crust filled with chocolate ganache & roasted hazelnuts.	8.5
Mango & Passionfruit Bavarios  Mango and passion fruit mousse on a buttery biscuit base.	8.5
Pancakes Served with vanilla ice cream.	7.5
Waffles Served with vanilla ice cream.	7.5
Ice Cream 3 Scoops of ice cream (vanilla, chocolate or strawberry).	7.5

# нот beverages



Espresso	3.50
Cappuccino	5
Latte	5
Coffee (Black or White)	4
Hot Chocolate	5
Earl Grey, Lemon & Ginger, Green Tea, Peppermint, Fruit or English Breakfast Tea *Other Teas available on request	5