

FOOD
FOR
BETTER
LIVING

80
85

RESTAURANTS

DRINKS
MENU

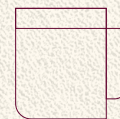
SPIRITS & cocktails



	25ml Shot	Bottle
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	

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

BEERS & ales



	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



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

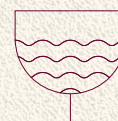
WHITE wine



	Glass	Bottle
Pino Grigio Breganze		30.95
Jacob's Creek Chardonnay	9.50	25.95
Sweet Wine	9	26.95
Saint Clair Sauvignon Blanc	9	30.95

*Other wines are available on request

RED wine



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



Mateus Rosé	10	25
Pinot Grigio Rosé		27

DRINKS MENU

SOFT drinks



	Bottle	Glass	Jug
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

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RESTAURANTS

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APPETISERS & sharers



Chicken Suya **N**

Spiced, nutty, smoky, succulent charred chicken served with raw onions and tomatoes. Includes nuts.

16

Beef Suya **N**

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

Asun

22

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.

13

Corn On The Cob **V**

Rubbed with butter and grilled to perfection.

7

Agbado **V**

Buttery baked roast corn.

8

Boli **V**

Roasted plantain served with a spicy pepper dip.

8

Pies

Meat or chicken

5

Sharing Starter

Beermate, prawns in filo pastry, vegetable spring rolls, fried yam and plantain.

25

FOOD MENU



Contains Nuts



Vegetarian

*Please inform our staff of any allergies or intolerances

TRADITIONAL mains



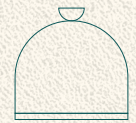
Jollof, Fried, Coconut or White Rice:	
Served with fried plantains and chicken or beef.	20
Served with fried plantains, fried fish or assorted meat.	20
Served with plantains and fresh fish.	22
Served with plantains and oxtail or goat meat.	22
Ayamase	20
Served with white rice.	
Ewa Aganyin with Dodo 	16
Mushy honey beans served with deep fried plantains.	


Semolina, Pounded Yam, Garri, Amala, or Ground Rice :

Served with any of the following soups:

Egusi or Ogbono:	
Served with chicken, beef, assorted meat or fried fish.	22
Served with goat meat or fresh fish.	24
Edikanikong	
Served with assorted meat, chicken, beef or fried fish.	23
Served with goat meat or fresh fish.	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 goat meat.	24
Okra Soup	
Served with chicken, beef, assorted meat or fried fish.	22
Served with fresh fish or goat meat.	24
Banga Soup	
Served with chicken, beef, assorted meat or fried fish.	22
Served with fresh fish or goat meat.	24
Seafood	
Served with okra, ogbono or banga.	28

CHEF'S specials



Grilled Chicken Quarter With jollof, fried rice, chips or sweet potato fries.	20
2 x Grilled Chicken Quarters With jollof fried rice, chips or sweet potato fries.	28
4 x Grilled Chicken Quarters With jollof fried rice, chips or sweet potato fries.	32
African Chilli Wings	15
Beach Style Hot Lamb Cutlets Served with one side dish.	27
Surf and Turf Mixed Grill	30
Waakye	22
Seafood Pasta	25
Vegetable Pasta 	20
Crispy Fried Chicken Burger	15
Macaroni And Cheese	15
Salt And Pepper Squid	13
BBQ Beef Ribs With jollof rice, fried rice or coconut rice.	22
Seafood Special Prawns, squid, scallops in a hot and spicy sauce. Served with coconut, fried or white rice.	25

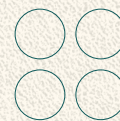




Grilled Tiger Prawns With chilli and garlic sauce. Served with white, jollof, coconut or fried rice.	25
Monika: Croaker or Tilapia Whole grilled fish in chilli sauce (hot or mild). Served with fried plantains or fried yams and side salad (on the table only).	25
Grilled Chicken with Cous Cous Half grilled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



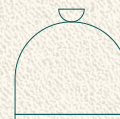
SIDE PLATES & salads



Dun-Dun (fried yam) 	6
Dodo (fried plantain) 	6
Chips or Wedges	6
Ground Rice, Garrivita, Semolina, Pounded Yam, or Amala 	6
Okra, Banga, Egusi, Ogbono or Eforiro (soups only)	12
Edikanikong (soup only)	15
Moyin-Moyin (beans pudding)	8.5
Fresh Fish	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
Ayamase (plain)	14
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



- 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



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

HOT beverages



Cappuccino	5
Hot Chocolate	5
Earl Grey, Lemon & Ginger, Green Tea, Peppermint, Fruit or English Breakfast Tea	5
*Other Teas available on request	