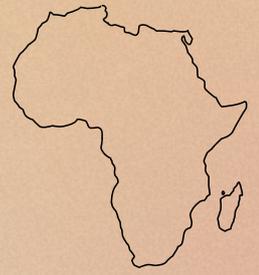




Evening MENU



African Night | Saturday 13th June 2026 | 6:00 - Late

STARTER

Jollof Rice Balls

With a scotch bonnet sauce. (Spiced rice balls with a cheesy centre and a fiery chilli sauce.)

Akara Black Bean Patties (DF) (GF)

Served with ata dindin. (Nigerian bean patties with a chilli and red pepper sauce.)

South African Mfino Fritters (DF)

Topped with a lemon mayo and roasted salmon. (Crispy spinach and maize-based fritters.)

MAINS

Moroccan-Inspired Vegetable Tagine

With a lemon cous cous and soy natural yoghurt.

Seafood Jambalaya (DF)

With spiced broth and topped with chorizo sausage. (A fusion of an African American rice dish with French & Spanish influences.)

Lamb & Apricot Sosasies (DF)

Served with a garlic flat bread, tomato, onion and a mixed leaf salad. (South African Kebabs.)

Kuku Aka (GF)

Served with basmati rice, coriander and lime. (A combination of African & Indian butter chicken.)

DESSERT

Malva Pudding

Served with vanilla ice cream. (A take on sticky toffee pudding.)

Somali Quraac

With toasted coconut and an orange sugar syrup. (Sweet enriched doughnuts.)

Umm Ali

With raisins, coconut, pistachios and walnuts. (Egyptian bread and butter pudding.)

Gluten and dairy-free desserts available at request.

DF - Dairy Free GF - Gluten Free VE - Vegan VG - Vegetarian

Please inform a member of staff of any food allergies or intolerances before booking a table and ordering. All of our dishes are freshly prepared in our kitchen and although we will do our best to reduce the risk of cross contamination, we cannot guarantee an 'allergen free atmosphere'. We therefore do not accept liability. We advise customers with severe allergies to assess their own level of risk and consume dishes at their own risk.