

SMALL PLATES

GRILLED OKRA

House Made Fried Chicken Salt, Lemon, Spicy Ackee mayo (G, GFA, M, S) £6.5

SMOKED AUBERGINE

Tahini, Herby Cashew Cream, Curry Roasted Chickpeas, Tamarind Chilli Oil, Toasted Hard Do Bread (G, GFA, N) £12.5

SEAWEED BRINED KING OYSTER MUSHROOMS

Cho Cho, Leche de LION, Pressed Green Plantain (GF, C) £9

BRAISED BUTTER BEANS

Nori & Kale Dust, Pickled Okra Vinegar (G, M, C) £8

BAR SNACKS

CREAMY BLACK EYED PEA DIP

Lime, Tabasco, Plantain Chips (GF, C) £6.5

SAMMICH

Toasted Hard Do Bread, Tartar Sauce, Fried Artichoke, Hot Sauce, Roasted Nori (G, M, S) £8.5

SIDES

SPELT CORNBREAD + THYME HONEY BUTTER

(G) £4.75

RED CABBAGE SLAW

(GF, M) £2

SWEET POTATO SALAD

(GF, M) £6.95

MAC N' CHEESE

(G, M) £8.75

SWEET FRIED PLANTAIN

(GF) £3

DIPS

Ranch (M, S), Spicy Ackee Mayo (M, S) Hot Pepper Sauce £1

GF GLUTEN FREE **G** CONTAINS GLUTEN

GFA GLUTEN FREE OPTION AVAILABLE

M CONTAINS MUSTARD **C** CONTAINS CELERY

S CONTAINS SOY BASED **N** CONTAINS NUTS

ALL DISHES ARE FULLY PLANT BASED

MAINS

BREAKFAST FOR DINNER

Southern Fried Oyster Mushroom, Buttermilk Waffle, Ranch, Hibiscus Thyme syrup (G, M, C, S) £14.5

THE RUDE BOY SANDWICH

Cornmeal Fried Oyster Mushrooms & Escovitch Pickles in Fresh Coco Bread, w/House Pickle, Slaw, Fried Plantain (G, M, S) £15

GREEN AND GOLD

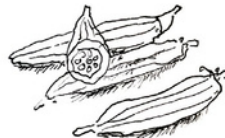
Cheesy Grits, Jerk Grilled King Oyster Mushrooms, Green Seasoning, Hibiscus Scotch Bonnet Chilli Oil (GF) £16

ODE TO BBQ

Smoked Jackfruit, Peach Hemp BBQ Sauce, Mac N Cheese, Greens, Red Cabbage Slaw (G, M, C) £18.75

Modern Vegan Soul Food

Scan the QR code for a deep dive into the history of Soul Food and more info on Chef Safiya Robinson's menu and food practice.



AFTERS

WHITE CHOCOLATE & GINGER CHEESECAKE

Sorrel Drizzle, Green Apple (G) £9

SWEET ORANGE CORNMEAL CAKE

Grilled Peaches, Whipped Cream, House Made Pimento Dram (GF) £8.5

THE KITCHEN IS CLOSED BETWEEN 4PM + 6PM

Please tell us if you have any allergies.

MOKO

