

SMALL PLATES 12-4pm / 6-10pm

BREAKFAST FOR DINNER

Southern fried oyster mushroom, buttermilk waffle, ranch, hibiscus thyme syrup

£12.5 G, M, C

GRILLED OKRA

House made fried chicken salt* lemon, spicy ackee mayo

£6 G, GFA, M, C

THE RUDEBOY SANDWICH

Cornmeal fried oyster mushrooms, spicy ackee remoulade, escovitch pickle

£12.5

Add sweet fried plantain +£2 G, C, M

GUMBO Z'HERBES

9 kinds of greens, filé, wakame, butter beans

£8.5

Add brown rice +£2 GF, C

SWEET POTATO SALAD

Roasted sweet potato, kale, feta*, dried cranberries, vinegar dressing

£6.95 M, GF

SIDES / SPECIALS

LUNCH SPECIAL

every day 12-4pm

The Rudeboy sandwich + fried sweet plantain, red cabbage slaw and house pickle £14

TUESDAY — THURSDAY

6-8pm Three small plates £20

(including the mac n cheese)

(excluding the rudeboy sandwich & breakfast for dinner)

SPELT CORNBREAD + THYME HONEY BUTTER

£4.75 G

SWEET FRIED PLANTAIN £3 GF

RED CABBAGE SLAW £2 GF

GF GLUTEN FREE • G CONTAINS GLUTEN

• GFA GLUTEN FREE OPTION AVAILABLE
M CONTAINS MUSTARD • C CONTAINS CELERY
• S CONTAINS SOY

* ALL DISHES ARE FULLY PLANT BASED & NUT FREE

MAINS 6-10pm

GREEN AND GOLD

Cheesy grits, jerk grilled king oyster mushrooms, green seasoning, hibiscus scotch bonnet chilli oil

£15 GF

SOUTHERN PROSPERITY

Stewed black eyed peas, tempeh bacon*, kale chips, pickled okra, toasted spelt cornbread

£16.5 GFA, G, C, M, S

ODE TO BBQ

Smoked jackfruit, peach hemp BBQ sauce, mac n cheese, greens, red cabbage slaw

£18.75 G, M, C

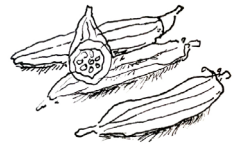
THE SIGNATURE SIDE

Mac and Cheese

£8.75 G, M

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 6-10pm

COCO BREAD & BUTTER PUDDING

Served with vanilla ice-cream + cherry b syrup £8.5 G, S

Please tell us if you have any allergies.

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