

PARTNERING WITH SOME OF LONDON'S MOST EXCITING FEMALE CHEFS.
ALL THE DISHES CELEBRATE THEIR CULINARY HERITAGE.

WEST AFRICAN

CHEF OPY

IN PARTNERSHIP WITH FUTURE PLATE

Growing up in Nigeria, Opy Odutayo knew from the age of six that she wanted to be a chef, and it's those familiar tastes of her childhood that continue to inspire her today.

She is one of the core chefs of The Future Plate, the UK's largest collective of African and Caribbean chefs, which is based at Somerset House. Future Plate are excited to be previewing, My Chale, their West African Wahala burger concept ahead of the full launch later this year.

COMFORT FOOD

SOPHIE WYBURD

IN COLLABORATION WITH WILDFARMED

Sophie Wyburd is a cook, author and the "queen of comfort food". Known for sell out supper clubs across London her latest book, Tucking In, is one of our favourite cookbooks of all time, full of delicious comfort food classics.

Sophie has teamed up with Wildfarmed, producers of the UK's first and only regeneratively farmed flour. Wildfarmed are on a mission to promote regenerative farming methods that encourage biodiversity and help to restore soils and ecosystems.

MEXICAN

ANDREA MONTES RENAUD & LAURA COPP

IN COLLABORATION WITH MASAFINA

Inspired by the flavours and diversely different regions of Mexico, Andrea Montes Renaud and Laura Copp launched Masafina in order to bring incredible Mexican flavours to the UK in the most sustainable way possible.

They make Mexican tortillas and salsas from scratch daily using heirloom ingredients from small farms, championing regenerative farming.

JERK CHICKEN
with Scotch bonnet mango chutney

7.5

AFRICAN SPICED GOAT CROQUETTES
Roasted Red Pepper & Uda Aioli

9

SMOKED CHEESE BEIGNETS
Smoked red Leicester and chive beignets

7.5

SLOW ROAST TOMATOES ON TOAST
smashed artichoke and tarragon on sourdough (VG)

7.5

WHIPPED RICOTTA WITH BRAISED SUMMER COURGETTES
grilled Wildfarmed sourdough

7.5

GUACAMOLE & CORN TORTILLA CHIPS

Zingy avo-free guacamole, 'Salsa Macha' crispy Heirloom corn tortilla chips

7.5

MASAFINA NACHOS
Fried Heirloom corn tortillas, Salsa Verde, Salsa Roja, melted cheese, slow cooked black beans, sour cream

9

BURGERS

VEGAN WAHALA
Redefined Vegan beef Pattie, Kaanne Sauce, Yassa Onions, Slow Cooked Celeriac, Suya Mayonnaise (VE)

10

CHICKEN WAHALA
Suya ButterMilk Chicken, Scotch Bonnet Chimichurri, Bell Pepper Relish, Caramelised Red Onions, Curry Mayo

12

BEEF WAHALA
Aged Beef smash burger, Kaanne Sauce, Suya Yassa Onions, Slow Cooked Beef Brisket, Mayonnaise

12

CAJUN FRENCH FRIES
with Suya Mayo

5

GRILLED CORN RIBS
Suya Butter (Vegan)

5

PIZZETTE / PIZZA

PISTACHIO
Pistachio basil pesto, stracciatella mozzarella, crushed pistachio and rosemary (Vegetarian)

12.5

AUBERGINE
Smoked roast aubergine, Parmesan, mozzarella, fermented chilli and tomato sauce, hot honey

13.5

SAUCISSON
Fennel sausage, olive oil roast potato, caramelised onion, rosemary and taleggio

14

GARLIC & HERB FRIED POTATOES
with Basil Aioli

5

CAESAR GREEN BEAN SALAD
Grilled green beans, Romaine leaves, ripped croutons.

6.5

TACOS

SWEET POTATOES AND CAULIFLOWER TACOS
Crispy cauliflower with salsa matcha, pico de gallo salsa and black beans, regenerative wheat flour tortilla

10

CAMPECHANO TACO
Steak, chorizo, shoestring fries, Heirloom corn tortilla, charred tomato salsa

12

BAJA FISH TACO
Baja fish, Mexican chilli & lime slaw, pico de gallo, burnt garlic & habanero mayo, Regen wheat flour tortilla

11

FRIED POTATOES
with chipotle chilli mayo and Salsa Verde

5

ROMAIN, CHICORY AND RADISH SALAD
Romain, chicory and radish salad with crispy corn tortilla and Guacasalsa

6

MISO SALT CARAMEL SUNDAE 7

CAJETA 'DULCE DE LECHE' SUNDAE 7

Terri Mercieca is an award winning pastry chef, ice cream queen and founder of Happy Endings. In addition to killer soft serve available at the bar, Terri has collaborated with each chef for a signature sundae.