

WEST AFRICAN

## CHEF OPY

IN PARTNERSHIP WITH FUTURE PLATE

Growing up in Nigeria, Opy Odotayo 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.

MIXING AND MATCHING IS HIGHLY ENCOURAGED. ORDER AT THE BAR OR VIA THE QR CODE ON YOUR TABLE.

SMALL PLATES

<p><b>JERK CHICKEN</b> with Scotch bonnet mango chutney (GF option available)</p>	8	<p><b>WHIPPED RICOTTA WITH BRAISED SUMMER COURGETTES</b> grilled Wildfarmed sourdough (V)</p>	7.5	<p><b>GUACAMOLE &amp; CORN TORTILLA CHIPS</b> Zingy guacamole, 'Salsa Macha' crispy Heirloom corn tortilla chips (VE &amp; GF option available)</p>	7.5
<p><b>SMOKED CHEESE BEIGNETS</b> smoked red Leicester and chive beignets (V)</p>	7	<p><b>BRESAOLA WITH ROCKET &amp; HORSE RADISH</b> (GF)</p>	9	<p><b>MASAFINA LOADED NACHOS</b> Fried Heirloom corn tortillas, Salsa Verde, Salsa Roja, melted cheese, slow cooked black beans, sour cream (V &amp; GF option available)</p>	9.5

MAINS

<p><b>BURGERS</b></p> <p><b>BEEF BURGER</b> Aged Beef smash burger, tomato &amp; caramelised onion chutney, sliced Monterey Jack, garlic Mayo &amp; Onion marinade</p>	13.5	<p><b>PIZZETTE / PIZZA</b></p> <p><b>PISTACHIO</b> Pistachio basil pesto, stracciatella mozzarella, crushed pistachio and rosemary (V)</p>	13.5	<p><b>TACOS</b></p> <p><b>SWEET POTATOES AND CAULIFLOWER TACOS</b> Crispy cauliflower with salsa matcha, pico de gallo salsa and black beans, regen wheat flour tortilla (VE &amp; GF option available)</p>	10
<p><b>CHICKEN BURGER</b> Scotch Bonnet wild garlic chimichurri, buttermilk chicken, red pepper relish, &amp; hot sauce mayo</p>	13.5	<p><b>AUBERGINE</b> Smoked roast aubergine, Parmesan, mozzarella, tomato sauce, hot honey (V)</p>	13.5	<p><b>CAMPECHANO TACOS</b> Pulled beef, chorizo, shoestring fries, regen wheat flour tortilla, charred tomato salsa (GF option available)</p>	12
<p><b>VEGAN BURGER</b> Plant-powered smashed patty, tomato &amp; caramelised onion chutney, mayo &amp; onion marinade (V)</p>	13.5	<p><b>SAUCISSON</b> Fennel sausage, olive oil roast potato, caramelised onion, rosemary and taleggio</p>	13.5	<p><b>BAJA FISH TACOS</b> Baja fish, Mexican chilli &amp; lime slaw, pico de gallo, burnt garlic &amp; habanero mayo, regen wheat flour tortilla</p>	12
		<p><b>MARGHERITA</b> Mozzarella and tomato sauce (V)</p>	13.5		

SIDES

<p><b>CAJUN FRENCH FRIES</b> with Suya Mayo (VE &amp; GF option available)</p>	5	<p><b>BURRATA WITH HEIRLOOM TOMATO SALAD</b> Olive oil, cracked pepper, nut-free basil pesto (V &amp; GF option available)</p>	8	<p><b>ROMAIN, CHICORY AND RADISH SALAD</b> Romain, chicory and radish salad with crispy corn tortilla and Guacasalsa (VE &amp; GF option available)</p>	8
<p><b>GRILLED CORN RIBS</b> Suya Butter (VE &amp; GF option available)</p>	7	<p><b>CAESAR GREEN BEAN SALAD</b> Grilled green beans, Romaine leaves, ripped croutons. (V &amp; GF option available)</p>	8	<p><b>GARLIC &amp; HERB POTATOES</b> Roasted potatoes, fried for extra crispy finish served with Basil Aioli (V &amp; GF option available)</p>	6

ICE CREAM SANDWICHES

<p><b>THE NAUGHTY ONE</b> Miso salt caramel parfait, Guinness cake and soy dulce de leche</p>	6.5	<p><b>THE MALTY ONE</b> Malted milk parfait, oaty biscuits, malt crumb, half dipped in milk chocolate</p>	6.5
<p><b>EASTSIDE VEGAN</b> Corn and cashew "ice cream", smokey salted caramel, corn and miso cookie</p>	6.5	<p><b>THE GAY ONE</b> Vanilla ice cream, salted caramel and honeycomb parfait, malt shortbread, half dipped in milk chocolate</p>	6.5

Terri Mercieca is an award winning pastry chef, ice cream queen and founder of Happy Endings.