

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.

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

SMALL PLATES

JERK CHICKEN with Scotch bonnet mango chutney (GF)	8	CRISPY HALLOUMI pomegranate, fresh mint, honey & chilli (V & GF)	8	GUACAMOLE & CORN TORTILLA CHIPS Zingy guacamole, 'Salsa Macha' crispy Heirloom corn tortilla chips (VE & GF)	7.5
SMOKED CHEESE BEIGNETS smoked red Leicester and chive beignets (V)	7	PADRON PEPPERS Maldon sea salt & lemon (VE & GF)	7.5	MASAFINA LOADED NACHOS Fried Heirloom corn tortillas, Salsa Verde, Salsa Roja ,melted cheese, slow cooked black beans, sour cream (GF) (VE option available)	9.5

PLEASE SPEAK TO A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES.

BURGERS

PIZZETTE / PIZZA

TACOS

MAINS

BEEF BURGER Aged Beef smash burger, tomato & caramelised onion chutney, sliced Monterey Jack, garlic Mayo & Onion marinade	13.5	PISTACHIO Pistachio basil pesto, stracciatella mozzarella, crushed pistachio and rosemary (V)	13.5	SWEET POTATOES AND CAULIFLOWER TACOS Crispy cauliflower with salsa matcha, pico de gallo salsa and black beans, regen wheat flour tortilla (VE & GF option available)	12
CHICKEN BURGER Scotch Bonnet wild garlic chimichurri, buttermilk chicken, red pepper relish, & hot sauce mayo	13.5	SAUCISSON Fennel sausage, olive oil roast potato, caramelised onion, rosemary and taleggio	13.5	CAMPECHANO TACOS Pulled beef, chorizo, shoestring fries, regen wheat flour tortilla, charred tomato salsa (GF option available)	12
VEGAN BURGER Plant-powered smashed patty, tomato & caramelised onion chutney, mayo & onion marinade (VE)	13.5	MARGHERITA Mozzarella and tomato sauce (V)	13.5	BAJA FISH TACOS Baja fish, Mexican chilli & lime slaw, pico de gallo, burnt garlic & habanero mayo, regen wheat flour tortilla	12
RACLETTE BURGER Aged beef smash burger, Raclette cheese, caramelised onion, baby gem, crispy straw potatoes, balsamic wholegrain relish	14	PROSCIUTTO & BRIE Prosciutto, Brie, garlic and sage butter, ricotta base, rocket and cranberry, available on request	13.5		

SIDES

CAJUN FRENCH FRIES with Suya Mayo (VE & GF)	5	ROAST POTATOES Roasted potatoes, sage and garlic, Maldon salt. Served with a meat jus (VE option available)	6	SETLIST SUPER GREEN Kale, broccoli, cucumber, spring onion, toasted pumpkin seeds, lime & cider vinegar dressing (VE & GF)	7
GRILLED CORN RIBS Suya Butter (VE & GF option available)	7	CRISPY CAULIFLOWER WINGS with Sriracha mayo (VE & GF)	8	CAESAR GREEN BEAN SALAD Grilled green beans, Romaine leaves, ripped croutons. (V & GF option available)	8

AFTERS

STICKY TOFFEE PUDDING Warm sticky toffee pudding, house toffee sauce, vanilla ice cream	7	WARM CHOCOLATE BROWNIE Rich chocolate brownie, salted caramel sauce, vanilla ice cream	7	CHOCOLATE FUDGE CAKE (VE) Warm vegan chocolate fudge cake, coconut cream (VE)	7
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