

À LA CARTE

M | E N | U

STARTERS

PAPA L's Grilled King Prawns with mini cocoa bread

£14.25

Duck Salad with Julienne carrots, mange tout, chilli & spring onions and mango dressing

£11.00

Sweet Potato Croquettes with lime and rocoto sauce (V)

£8.50

Tempura Okra with lemon and homemade chilli salt (VE) (V)

£8.00

Seared Scallops with chorizo and smoked paprika relish

£13.50

Butternut Squash and ginger soup with coconut cream and pumpkin seeds (V) (VE)

£8.00

Tomato Salad with grilled hard dough bread and red pepper & garlic pesto (V)

£9.00

Argyll Smoked Salmon with potato pancake and crème Fraiche dressing

£12.50

SIDES

Cocoa Bread (V)

£3.75

Kelewele – Spiced Plantain (V) (VE)

£4.25

Ma's Benachin rice (VE) (V) £5.00

Cassava Fries with Socoto Sauce (V)

£4.75

Grilled Purple Sprouting Broccoli with Tomato Vinaigrette (V) (VE)

£4.50

DESSERTS

Chocolate and Avocado Mousse with fresh strawberries and edible gold (V) (VE)

£6.25

Passion Fruit Brulee (V)

£6.25

Chocolate Steam Pudding with Rum crème anglaise (V)

£7.50

Winter Fruit Crumble with Madagascan Vanilla Gelato (V) (Contains Hazelnuts)

£6.75

Raspberry Sorbet (V)(VE)

£5.50

MAINS

Grilled Corn-fed Chicken Yassa with saute onions

£17.50

Roasted Mixed Winter Squash with sweet balsamic and green leaves (V)(VE)

£13.75

Chargrilled Butterflied Seabass with tarragon & garlic butter and lemon muslin

£20.50

BBQ Lamb Cutlets with Ma's Benachin rice

£17.50

Beef Short Ribs with pickled red cabbage, red onions and chilli

£20.50

Braised Pork Stew with butterbeans, yam and mixed veg

£16.50

Rump of Lamb with sweet potato 3 ways

£24.50

10oz Rib Eye Steak with chipotle sauce and cassava fries

£28.00

Lentil and Cauliflower curry with coconut yoghurt (VE) (V)

£16.50

Black Eye Bean salsa with plantain crisp and basil dressing (VE) (V)

£14.50

Monkfish Tail Fillet with buttery mash and shellfish cream sauce

£26.50

Honey Glazed Salmon supreme with Kenyan beans and chilli, ginger, garlic, lime, sesame & soy dressing

£22.50

Stone bass Fillet with Ma's Benachin rice

£18.50



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COCKTAILS

Corn & Oil £11

Aged rum, mixed and blended with Angostura bitters, lime juice and stirred with our very own in house Falernum mixture for a serious taste experience.

Tequila Old Fashioned £12

We love our "Fashion's" here but not everyone loves a particular fashioned. Enjoy your favourite Fashioned Bourbon, Tequila, Rum stirred to perfection with Angostura, Orange bitters, sugars and chilli bitters.

Sazerac £13

New Orleans variation of a whiskey Old fashioned, ideal to warm you up when there's a chill in the air. Rocks glass is lined with Absinth and Cognac stirred with Angostura & Peychaud bitters.

Serre Kunde Sunset £10

A little taste of falling sunshine, a blend of Vodka, Coconut Rum, shaken together with Mango Puree, Coconut Cream, Pineapple juice and a splash of Grenedine.

Rum Babalu £10

Refreshing and tasty, Rum, Simple Syrup and Lime Juice, Topped with ginger beer and a splash of Angostura Bitters for good measure.

Winterbird £12

A Transformed Summer drink into a Winter drink, from Rum to Ferent Branca & Apricot Liqueur, Sugar, Lime, Orange & pineapple Juice. With a few dashes of Angostura Bitters thrown in for good measure. Shaken & Strained beautifully.

EQUIANO

DESSERT + COCKTAILS

By Ian Burrell (Global Rum Ambassador) and Papa L's

DESSERT COCKTAILS

Rum Brule

A subtle creamy blend of Equiano Rum, orange liqueur, hazelnut, vanilla and cream, shaken and served with caramelised sugar.

Pina Re-Fashioned

Two classic cocktails combined; Equiano rum, pineapple syrup with a touch of chocolate bitters stirred and served with a pineapple leaf with a drizzle of coconut puree.

COCKTAILS

The Burrell Daiquiri

Equiano Rum, Fresh Lime Juice, Agave Nectar, Orange Bitters and a twist of orange peel

Golden Mojo created

Equiano Rum, Spiced Orange Ginger Ale, Chocolate bitters, garnished with an orange slice, lime wedge and mint leaf.

The Freedom Hand

Equiano Rum, Campari, Sweet Vermouth, Black Cherry puree, garnished with a cherry & Orange wedge

PAPA L'S
KITCHEN
POP-UP RESTAURANT



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