



The Patio
L O N D O N

3 Course Set Menu

£50 per person | Select 1 option from each course

Bites _____

Oxtail Croquettes with Suya Sauce



Beef Suya with Palmwine Shallots

Main _____

BBQ Jerk Chicken with Spicy Coleslaw


Honey Garlic Glazed Salmon with Fennel & Lemon

Sides _____

Jollof Rice  Plantain  Herb Fries 

Dessert _____

Chocolate Pudding with Chocolate Sauce & Vanilla Ice Cream

Grilled Pineapple with Lemon Sorbet & Cinnamon Sugar 

Please inform staff of any allergies or special dietary requirements as substitutes might be available

 VEGAN

 VEGETARIAN

ALTERNATIVE



The Patio
L O N D O N

2 Course Set Menu

£40 per person | Select 1 option from each course

Bites

Crispy Lamb Samosas with Green Harissa

Fish Pepper Soup with Garlic Agege Bread

Mains

Spicy Lamb Chops with Bean Stew & Lamb Jus

Sea Bass Escovitch with Yam Porridge & Pickled Vegetables

Sides

Jollof Rice  Plantain  Herb Fries 

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 VEGAN

 VEGETARIAN

ALTERNATIVE



The Patio
L O N D O N

1 Course Set Menu

£35 per person | Select 1 option from each course

Platter



The Ogbonge Platter - Feeds 3

Grilled Ribeye, Braised Lamb Shoulder, Spiced Chicken Wings, Jollof Rice, Fried Rice, Moi Moi, Smoked BBQ Corn, The Patio Jus & Fried Plantain

The Mami Wata Platter - Feeds 2

Honey Glazed Salmon, Sea Bass, Crispy Squid, Jollof Rice, Fried Rice, Moi Moi, Smoked BBQ Corn, Lemon & Fried Plantain

Sides

Jollof Rice  Plantain  Herb Fries 

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