



THE CHEF'S TABLE

at **Commons Club**

A trip to Nigeria

THE CHEFS TABLE BY EMMA HANLEY & TUNDE ABIFARIN

Chefs Emma and Abi have crafted a remarkable fusion menu that invites diners on a culinary journey through the rich and diverse flavours of Nigeria. Combining traditional ingredients with modern techniques, they've reimagined classic Nigerian dishes, blending bold, authentic flavours with creative twists to create a unique dining experience.

Commons Club

Modern Pairing

Graham Beck Pinot Noir Rose, Robertson

Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch

Springfield Estate Albariño, Robertson

Flagstone Dragon Tree Cape Blend, Western Cape

CC Kahawa Chungu

£55 per person

Amuse

Vetkoek, baba ganoush, shakshuka & quails egg

Hummus espuma

Coriander tuille, pistachio & coriander seed cracker

Suya spiced mackerel

Chilli & anchovy ketchup, tomato concassé, pickled shallot

Duck breast

Bean cassoulet tart, Agege breadcrumbs, Gbegiri

Plantain rum baba

Kromanti plantain rum syrup, pineapple caramel purée, coconut ice cream

Petit Fours

*Madagascar vanilla with cinnamon milk ice cream cone.
70% dark chocolate & date*

£75 per person

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area.

We have applied a 12.5% serve charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.