

STARTERS

vv Pacific Volcanoes	9.50
<i>avocado & coconut-milk potage with chili and olive stuffed cassava puff ball</i>	
Cayman Islands	13.50
<i>spicy crocodile wrapped in vine leaves, honey poached plums and pickled samphire</i>	
Sumer Nights	10.50
<i>pan fried chermoula crickets, crispy quinoa, kale 'kraut and dried fruit</i>	
Serengeti Strut	13.00
<i>crispy zebra "jerky", smoked onions, pickled garlic, carrot & ginger fluid gel and biltong soil</i>	
Caribbean Reef	11.50
<i>jerked seafood, tamil nadu, crisp curry leaves and tzatziki</i>	
v Byzantine Tracta	10.50
<i>open baklava stuffed with cheese, pinenuts, honey & rosewater and pomegranate dressing</i>	
Yangnyeom Dalg Nalgae	10.00
<i>Korean style baked chicken wings with chives and soured cream</i>	
Thar Delusion	12.00
<i>Asian style crude camel, celeriac quenelles, balsamic vinegar and rocket with pomegranate dressing</i>	
Everglades Twilight	12.00
<i>battered frog legs with a Mediterranean rub, basil & roast garlic sauce, chesnut relish, mixed quinoa & chicory</i>	
Desert Orchard	11.00
<i>honey glazed Mexican pork belly and an apple troika</i>	

MAINS

Aleutian Catch	22.00
<i>hot-smoked swordfish steak with a tofu-chorizo & potato muddle</i>	
Hot Marsupial	23.50
<i>zhug marinated kangaroo skewers, candy beetroot & guindilla salad and red onion farofa</i>	
Peruvian Jumper	22.50
<i>hot and spicy jerked alpaca, corn-meal slice, buttermilk jelly and mogo croutons</i>	
Suomi Antiers	25.00
<i>alepo spiced elk with Brazilian cold potato salad, grilled courgettes and aubergine with crème fraîche and chives</i>	
vv Natalian Nosh	18.50
<i>vegetarian Durban "Bunny Chow" with moong bean & lentil Indian curry and green mango atcha</i>	
vv Rajasthan Snap	
<i>a sub-continent inspired curry w/ butternut, peppers, mange tout & coriander rice.</i>	
	<i>With crocodile -</i> 22.00
	<i>With grilled tofu -</i> 19.00
Angus Cocotte	18.50
<i>slow cooked beef with swede, potatoes, carrots, peppers and courgettes and mandioca cubes</i>	
Saigon Seduction	21.00
<i>massaman chicken two ways, cashew butter, pickled cucumber and rice cracker</i>	
Ethiopian Dice	23.50
<i>berbere spiced lamb with duqqa dust, piri-piri sauce and kumara</i>	
Ember Ranch	26.00
<i>smoked sirloin steak, grilled pineapple, stem broccoli & green peppercorn and blue cheese sauce</i>	
Oudtshoorn Patram	32.00
<i>ostrich tenderloin steak, peppercorn sphere, twice baked blue potato with cheese & bacon, Asian Caesar salad</i>	

v = vegetarian

vv = vegan

SIDES

Love-bug salad	<i>mixed green salad with added wild life</i>	8.50
Maionese	<i>Brazilian cold potato salad with smoked sausage</i>	3.50
vv Thai rice	<i>sticky coconut milk rice</i>	3.50
v Creamed potatoes	<i>silky potato puree</i>	3.50
vv Baked cauliflower and broccoli	<i>dry-baked curried brassicas</i>	3.50
v Asian Caesar salad	<i>with crispy poppadom croutons</i>	3.50
vv Pickled ratatouille	<i>Nepalese spiced brinjal, capsicum and courgette</i>	3.50

A 12.5% Suggested Service Charge will be added to the bill

Due to the limited capacity of Archipelago restaurant we require a minimum spend of £25 per person for the dinner service

Dishes are original and cooked to order, so take a little extra time

We strive to use organic and gluten free products.

If you have a food allergy, intolerance or sensitivity, please speak to a member of staff before you place your order

We hope you enjoy the items on the tables but please leave them behind for future guests to also enjoy.

Stolen items will be charged at 3x the retail price.

