



# RESTAURANT MENU



## SERENGETI STARTERS

**ULTIMATE PRAWN COCKTAIL** **NGI** 7.95

juicy cold water prawns in a tangy cocktail sauce on a bed of shredded lettuce, cumber & tomato, topped with a crispy chipotle king prawn

**ORANGE DUCK LIVER PÂTÉ** 5.95

with crispy ciabatta toasts & a redcurrant & tomato chutney



**MUST TRY!** **MUCHOS NACHOS** **NGI** 11.50

our signature nachos with lashings of guacamole, sour cream, hot salsa, melted cheddar & topped with roquito peppers & coriander

top up with succulent Memphis style pulled beef 2.00

**STICKY MAPLE CHICKEN LOLLIPOPS** 6.95

sticky chicken wings served with your choice of Franks Hot Sauce or Korean bbq dip

**MAC 'N' CHEESE STICKS** **V** 4.95

with a spiced green tomato & apple chutney

**HAND DUSTED CALAMARI** **NGI** 4.95

fried until tender & crispy, served with garlic aioli, lemon & salad

**VEGETARIAN MEZE** **V** 4.95

beetroot & goat's cheese bon bons, crudités, smoked hummus with toasted pita bread soldiers

**CAESAR SALAD** **V NGI** 4.95

classic combination of dressed baby gem, parmesan, boiled eggs, anchovies & croutons

add chicken to your salad 2.00

**WARM BAKED BREAD & OILS** **V** 5.95

baked & served warm, with olive oil & sweet balsamic glaze, great to share



## REALLY WILD BURGERS

*all our burgers are served on a glazed brioche bun with beef tomato, baby gem lettuce & chunky chips - buns containing non-gluten ingredients are also available on request*

**WANYAMA BURGER** **NGI** 13.50

5oz juicy beef patty topped with crispy smoked bacon & cheddar cheese

**MUST TRY!** **THE KILIMANJARO** **NGI** 16.95

5oz juicy beef patty topped with smoked bacon, cheddar cheese, memphis style pulled beef & onion rings

**THE SAVANNAH BURGER** 14.50

5oz beef patty or grilled chicken breast topped with sticky hickory smoked bacon, bbq sauce, cheddar cheese & onion rings

add another beef patty 2.50

**CRISPY BUTTERMILK CHICKEN** 14.50

hand coated in our secret recipe coating then topped with cheese & crispy smoked bacon.

**THE VEGAN STACK** **V V** 13.50

4oz 100% plant & mushroom protein patty, loaded with B12 vitamins, topped off with vegan cheese & crunchy slaw.

make it a double 2.50

**V** VEGETARIAN **V** VEGAN **MUST TRY!** SIGNATURE DISH

**NGI** WE ARE HAPPY TO PREPARE THIS DISH USING NON-GLUTEN INGREDIENTS

Food allergies and intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet.





# THE LION'S MAINS

**HAND BATTERED COD & CHIPS** 14.50  
served with chunky house chips, mushy or garden peas & tartare sauce

**THE BEST CHICKEN TIKKA MASALA** **NGI** 15.50  
a new & proven favourite, half roast chicken tikka, marinated in traditional Goan spices then chargrilled & smothered in a masala sauce & served with naan bread shards & a red cabbage & mango salad with royal pilaf rice

**STEAK & ALE PIE** 11.95  
succulent steak & ale filling in a short crust pastry, buttery mashed potato & served with a rich red wine gravy & garden peas.

**CLASSIC SPAGHETTI MEATBALLS** **NGI** 11.95  
**OR CARBONARA**  
beef meatballs in a rich tomato sauce on a bed of spaghetti or carbonara with ham & garlic, topped with grated parmesan & freshly torn basil  
ask a member of our team for today's option **V**

**THE SATISFYING SALAD** **V** **V** **NGI** 9.95  
chickpeas, avocado, edamame beans, bulgur wheat, roasted veg, zesty lime herb dressing  
add freshly chargrilled chicken 3.00

**PANANG CURRY** **V** 12.50  
can you handle the bang in our Panang?  
served with naan bread shards, a red cabbage & mango salad & royal pilaff rice  
add freshly chargrilled chicken 3.00



## »» THE ZAFARI GRILL ««

*our steaks are expertly seasoned, grilled to your liking & served with grilled tomato, chunky chips, sautéed mushrooms or green salad*

**12OZ RIB EYE STEAK** **NGI** 21.00

**10OZ SIRLOIN STEAK** **NGI** 19.50

add a sauce, choose from: pepper - 2.50

blue cheese - red wine - cherry tomato & garlic

add a side of onion rings 1.50

**10OZ GRILLED BUTTERFLY** **NGI** 15.50

**CHICKEN BREAST**

generously brushed with lemon & garlic, with half roast tomato, sautéed mushrooms & a crisp house salad

**GRILLED FILLET OF SALMON** **NGI** 16.50

salmon simply grilled with sage & served with buttered potatoes & seasonal vegetables or a crisp house salad



## EXTRAS

- battered onion rings • steamed new potatoes • crisp house salad • garlic bread slices
- sea salt baked jacket potato • house chunky chips • sweet potato fries

all 3.50



## SAVANNAH SWEETS

**MUST TRY!** **CHOCOLATE FUDGE** **NGI** 5.95  
**OBSESSION**

we think the name says it all!  
served warm with luxurious vanilla bean ice cream

**CHOCOLATE FONDUE** 14.95

ideal for sharing, even better for dipping, served with popping edible spoons & treats

**THE COOKIE MONSTER** 14.95

the ultimate family sharing dessert, giant cookie base topped with piles of ice cream, marshmallow & other sweet things all drizzled with chocolate & strawberry syrup

**BRITISH CHEESE PLATE** **NGI** 7.50

a selection of fine British cheeses served with crackers & chutney

**"WE ALL SCREAM FOR ICE CREAM"** **NGI** 4.95

pick three scoops from these flavours: vanilla triple chocolate - strawberry - rum n raisin caramel - mint chocolate chip - honeycomb

**GINGER, PEAR & CARAMEL SPONGE** 5.95

hot, gooey & sweet with lashings of custard

**STRAWBERRY ETON MESS** 5.95

strawberries, meringue & freshly whipped cream



**V** VEGETARIAN

**V** VEGAN

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