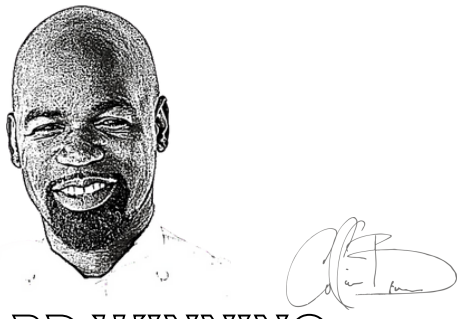

AWARD WINNING
CHEF COLLIN BROWN
CARIBBEAN INSPIRED MENU

STARTERS

Chicken BBQ Wings *(MU, G, C, SO)* 9.5
Deep fried and served with Sriracha mayo, garlic aioli & rum BBQ sauce

Cauliflower Wings *(PB) (MU)* 7
Deep fried and served with sriracha mayo, garlic aioli & rum BBQ sauce

Bang Bang Mango WIngs *(MU, G, SO, C, S)* 9.5
Deep fried tossed in a sweet and spicy mango sauce

Chicken Satay skewers *(P, MU)* 9.5
Chicken with sweet peanut & lemongrass sauce

Pina Colada Prawns *(SH, E, G, MU, SO)* 12
Coconut crusted shrimp, rum pineapple brunoise, spicy coconut rundown

Crispy Squid *(MO, MU, SO)* 8.5
Fried squid with mango lime and chilli

Corn Ribs *(V) (D, MU)* 7.5
Oven roasted corn with clarified butter, sriracha mayo & garlic aioli

Ham Croquettes *(E, MU, G, SO)* 7.5
Fried Panko, Serrano ham, potato & scotch bonnet on coconut rundown

Padron Peppers *(PB) (MU)* 7.5
Served with garlic aioli & sriracha mayo

MAINS

Miso Aubergine *(PB) (SO, MU)* 11.5
Sauteed aubergine, salad, white miso & crispy shallots

Lemon pepper Chicken Tenders 14.5
(E, G, C, MU, SO)
Crunchy fried chicken breast served with lemon-pepper seasoning & Sriracha mayo

Pulled Beef and Plantain Stack *(MU, SO, S)* 19.5
Ripe plantain, smashed, fried and stacked with succulent slow cooked beef & rum infused bone marrow gravy

Jerk Chicken *(SO, S, MU, C)* 14.5
Boneless chicken thigh marinated in Caribbean spices, served with rice & peas

Jerk Chicken Burger *(MU, G, SO, S, C)* 14.5
Caribbean spiced boneless chicken thigh tossed in house rum bbq sauce, topped with slaw and mixed salad leaves in a brioche bun and served with fries

Jerk Salmon *(D) (F)* 17.5
Served on a bed of baby potatoes with swiss chard, sautéed in clarified butter

DESSERTS

Laki Donuts *(D, G, E)* 7
Tossed in a fragrant spiced sugar topped with caramel sauce

Mango Sorbet *(PB)* 5
Refreshing mango sorbet served with a sweet berry compote

SIDES

Plantain *(PB)* 6
Pan fried plantain

Skinny Fries / Truffle Fries *(PB) (MU)* 5/7.5
Served with garlic aioli

Fresh Salad *(PB)* 6
Chopped cucumber, cherry tomatoes, red onion & parsley with basil oil

Jamaican Rice & Peas *(PB) (G, MU, SO,S)* 5
Basmati rice, red kidney beans & coconut cream

Red Cabbage Slaw *(PB) (MU, S)* 5
Red cabbage & red onion with vegan mayo

Patatas Bravas *(MU, D, S, SO)* 9
With Sriracha mayo, aioli & fresh coriander

LAKI KANE

LONDON'S TROPICAL ESCAPE

OUR FOOD MENU

Welcome to Laki Kane, where culinary artistry meets the vibrant essence of tropical destinations with our new Caribbean Inspired Al La Carte menu.
Crafted by the renowned, award-winning celebrity Chef Collin Brown, this menu promises an exquisite journey through the flavors of the West Indies. Chef Collin has meticulously designed a selection of both small and large plates, each bursting with the authentic and tantalizing tastes of your favorite holiday escapes. Prepare to be transported to sun-drenched shores and lush landscapes, as every dish invites you to savor the diverse and exhilarating flavors of these paradise locales, right from the comfort of your table.
Join us at Laki Kane, and embark on this culinary adventure that celebrates the spirit and soul of Tropical cuisine.

SERVICE

We operate a table service. Please note a discretionary 12.5% service charge is added to your bill for both table and bar service.

ALLERGIES, INTOLERANCES AND DIETS

Before you order, please make us aware of any allergies. Our products are made in the same location as, and may also contain, known food allergens. For more information about our ingredients, please speak to our team.

KEY TO ALLERGIES AND DIETS

(D)Dairy, ***(E)*** Eggs, ***(F)*** Fish, ***(G)*** Gluten, ***(MO)*** Molluscs, ***(MU)*** Mustard, ***(N)*** Nuts, ***(L)*** Lupin, ***(P)***Peanuts, ***(SE)*** Sesame, ***(SO)*** Soya Beans, ***(SH)*** Shellfish, ***(S)*** Sulphites, ***(C)*** Celery
(PB) Plant-based, ***(V)*** Vegetarian, ***(GF)*** Gluten free