



Love
Come

Andi's Wadadli Kitchen & Fred Sirieix
with **The Clapton Country Club** presents

Love Come

Andi and Fred met in Morocco last year on BBC's Remarkable Places To Eat. They hit it off immediately and realised they shared the same passion for life and family and in an instant One Love was born.

The One Love ethos is simple and beautiful: fantastic food, dreamy booze, wonderful music and abundant good vibes. Expect delicious WADADLI classics, special Sirieix family favourites served in a unique environment, created to complement the excellent food.

We believe in using the best quality products in our kitchens.

All of our meat is responsibly sourced and is supplied by Swaledale Foods, a strictly whole-carcass butcher with a total dedication to supplying exceptional native breed meat.

For more information on who they are and what they do please visit www.swaledalefoods.co.uk/

Our fish is sustainably sourced and supplied by locals Sutton & Sons - with whom Andi has been sourcing all her fish and seafood from for 20 years!

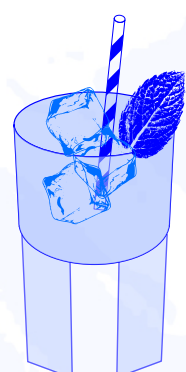
For more information please visit www.suttonandsons.co.uk/

All of our cheese is supplied by Buchanans Cheesemonger London's premium artisan and bespoke cheese service. Please visit here for more information

www.buchananscheesemonger.com/

ONE LOVE COCKTAILS

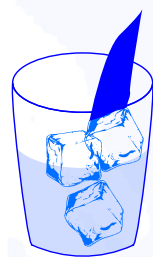
DRINKS



MOJITO

Bacardi Carta Blanca, sugar, fresh lime, mint & soda

£10



TROPICAL OLD FASHIONED

Bacardí Añejo Cuatro,, banana, sugar, aromatic bitters and banana leaf

£10



CARIBBEAN MULE

Bacardí Añejo Cuatro, passion fruit, sugarcane, pink grapefruit and ginger beer

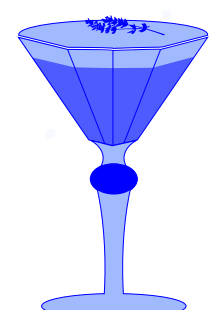
£10



PEACH & LOVE COLADA

Bacardi Carta Blanca, pineapple, coconut cream, peach, cherry and love

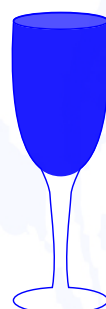
£10



EXOTIC DAIQUIRI

Bacardí Añejo Cuatro, blend of exotic fruits, lime and lavender

£10



KIR ROYALE

Crémant de Bourgogne, crème de cassis

£10



KIR

Vin blanc, crème de cassis

£7

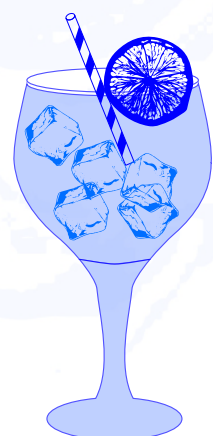
NON-ALCOHOLIC COCKTAILS



VIRGIN PINA COLADA

Pineapple juice, coconut creme, peach puree

£5



MI LOVE MI MANGO

Mango juice, mint leaves, lime leaves

£5

ALLERGEN STATEMENT:

IF YOU HAVE ANY FOOD ALLERGY, INTOLERANCE OR SENSITIVITY PLEASE SPEAK TO A MEMBER OF OUR SERVING TEAM ABOUT THE INGREDIENTS IN OUR DISHES
(D) = Dairy, (G) = Gluten, (M) = Mollusc, (N) = Nuts, (S) = Soya,
(V) = Vegan, (VE) = Vegetarian

12.5% optional / discretionary service charge will be added to your bill

WINE LIST

DRINKS

glass (175ml) / bottle

WHITE

DOMAINE MONTROSE, £6 / £22
Viognier, Languedoc,
2018

SAUVIGNON DE TOURAINE, £7 / £26
Les Grenettes, Domaine Beausejour,
2018

CHABLIS, £11 / £40
Prieuré Saint Côme,
2018

ROSÉ

SAINT MAX, £9 / £33
Rosé, Côtes de Provence, Mont-Redon,
2019

RED

DOMAINE MONTROSE, £6 / £22
Merlot, Languedoc,
2018

FLEURIE, £9.50 / £36
Bernard Metrat,
2016

PINOT NOIR, £10.50 / £39
Les Montes de St Lay, Cotes Charite,
Serge Dagueneau,
2016

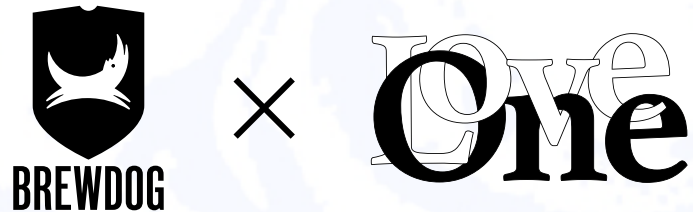
BUBBLES

glass (125ml) / bottle

CRÉMANT DE BOURGOGNE, £9 / £45
Blanc de Blancs, Brut, Vitteaut-Alberti,
NV

BEER

DRINKS



The One Love New England style IPA was created in collaboration with BrewDog with 50% of the proceeds going to Hospitality Action with every glass - even more of a reason to sample this tropical brew!

For any other drinks including soft drinks and coffee please ask a member of our team

ONE LOVE,
New England style IPA,
4.8%

£5 2/3 PINT

SMALL BITES

FOOD

WADADLI ORANGE & GINGER WINGS (little / large)

£7

/

A family favourite. Our kids grew up on this chicken and still want it every weekend! Rubbed in our signature Wadadli blend of spices, bbq'd till meltingly tender, caramelised in fiery orange, ginger and chilli finishing syrup - the chicken wings of dreams

£10

(S)(G)

AUNTY LINNETTE'S CORN FRITTERS & MANGO CHOW

£8

(V)

A classic family recipe from Garfield's lovely mum. Crisp seasonal vegetables and corn, bound in a vibrant spring onion-chilli batter. Deep-fried spicy golden nuggets of Oh Lordy!

SAUCISSON & WADADLI GHERKIN RELISH

£7

Taking us all back to Fred's after school moment of happiness with crisp chopped gherkin all wrapped up in Wadadli piquancy

ONE LOVE CALAMARI & ROAST CHILLI MAYONNAISE

£12

(G)(D)(M)

Rolled in our signature blend of spiced flour and deep-fried to a golden crisp with roast chilli mayonnaise on the side

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On A ROTI

FOOD

BBQ CHICKEN

Two organic free-range chicken thighs, slow cooked on the bbq and glazed with tamarind and smoked chilli

£15

(S)(G)

BBQ TOFU

We press our tofu overnight for texture, then it's onto the bbq and topped with tamarind and smoked chilli

£12

(V)(S)(G)

BBQ MERGUEZ

A taste of Barbès, Paris, but Wadadli style. Authentic North African merguez sausages beautifully bbq'd and topped with tamarind and smoked chilli

£13

(G)

CUBANO PORK BELLY

Yes, Cuba is Caribbean! Pork belly marinated in citrus, spices and herbs and then slow-cooked in the Weber smoker overnight. Soft, yielding and completely irresistible

£16

(G)

* All served on seasoned spring greens and our trademark sweet potato roti topped with tamarind mayonnaise

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**WADADLI SPICE RUBBED ROAST POUSSIN,
COCONUT GRAVY &
ROAST WHITE SWEET POTATO
(for 2 people)**

£39

Organic free-range poussin rubbed in our signature Wadadli spice blend, roasted to juicy perfection, surrounded by golden sweet potato and accompanied by your very own jug of velvety coconut gravy

**WHOLE WADADLI SPICE RUBBED ROAST
CAULIFLOWER, COCONUT GRAVY &
ROAST WHITE SWEET POTATO
(up to 2 people)**

£29

(V)

A whole cauliflower, poached with our own Wadadli spiced fragrant court-bouillon, roasted to a perfect finish, surrounded by golden sweet potato and accompanied by your very own jug of velvety coconut gravy

**ANDI'S CHOCOLATE CURRY GOAT
LOADED FRENCH FRIES
(for 2 people)**

£30

Tender, delectable and legendary! The goat meat is slow cooked for 8 hrs with cinnamon, star anise, chillies and a host of deep rolling spices, then finished with dark chocolate for the perfect balance of flavours. This dish has been developed by Andi for over 20 years. It's piled up on top of our crisp French fries. France meets the Carribean and we're very happy about it!

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IN A COCO BREAD

FOOD

Fresh from dalston's family-run Rainbow bakery, established in 1987, coco bread is enriched with coconut milk giving it a natural hint of sweetness. Our Carribean brioche!

FRIED CHICKEN

£15

Organic free-range chicken thighs marinated overnight in our signature blend of spices and herbs, rolled in breadcrumbs then deep-fried to golden deliciousness

(G)

FRIED PORTOBELLO MUSHROOM

£12

Marinated overnight, bbq'd for smokiness, rolled in breadcrumbs, deep-fried, golden and crunchy

(V)(G)

FRIED FISH ESCOVITCH

£15

White fish fillet rolled in Wadadli spiced flour and deep-fried until golden, topped with roasted and pickled Scotch bonnet, spring onions, red and green peppers and fresh herbs

(M)(G)

* All served with seasoned spring greens and topped with our tamarind dressing

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SIDES

FOOD

FRENCH FRIES & SCOTCH BONNET SALT

£6

Fierce and fiery! Dehydrated scotch bonnets blitzed into a powder, combined with turmeric and sea salt flakes and sprinkled over crisp French fries

(V)

GREEN SLAW

£5

So fresh and so clean! Green apple, cucumber, sugar snaps, green leaves and spring onions combined with fresh green herbs and zingy lime. Bright fresh and decidedly moreish

(V)

MAC & CHEESE

£7

Goey, luscious, double cheese macaroni. A big fat slice of Wadadli indulgence

(G)(D)(VE)

FRIED PLANTAIN, SALTED FRENCH BUTTER

£6

Fried plantain finished with ginger and lime zest and indulgent salted French butter. Golden, sweet and gorgeous

(D)

WADADALI BBQ CORN

£6

Golden corn on the cob charred on the bbq, topped with coconut cream, green chilli, lime, toasted coconut and crispy shallots

(V)

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LITTLE BITS

FOOD

HOT SAUCE

Our unique roasted hot sauce made fresh for you in the Wadadli kitchen. Roasted scotch bonnets, tomatoes, onions, garlic, herbs and spices with molasses and just a whisper of sweetness

£2

(V)

CHOW

Fresh mango, chilli, coriander and lime

£2

(V)

TAMARID MAYO

Fresh, creamy mayo, spiked with pleasingly sour tamarind

£2

(VE)(D)

COCO BREAD

£2

(G)(VE)

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DESSERTS

FOOD

FRED'S MUM'S CHOCOLATE MOUSSE

£9

Light and dark chocolate mousse, milk chocolate and muscovado toffee, chocolate crispy tuile and an oat crumble

(G)(D)(N)

TARTE AUX FRUITS

£9

Fresh fruit tart with a rich crème pâtissière, strawberry jelly and a pistachio Chantilly cream

(G)(D)

A CLASSIC TRIO OF COCONUT DESSERTS

£12

Coconut Tartlet: Buttery, sweet and crisp. Irresistible

(G)(D)

Coconut Mousse: A coconut mousse sphere dipped in dark chocolate and topped with mango compote

Coconut Pana Cotta: Creamy, light and refreshing

CHEESE

Chosen by Fred especially for One Love. Three cheeses selected from the wonderful Buchanans cheesemonger, accompanied by our allotment grown crab apple and chilli jelly and served with Godminster crackers

CHEESE - COMTÉ, ROQUEFORT, ST MAURE DE TOURAINES

£16

(G)(D)

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