



CHISHURU

LUNCH MENU £50pp

Sinasir

Fermented rice cake with butternut squash purée,
compressed cucumber, walnuts

and

Akara

Bean fritter stuffed with okra & candied chillies,
fermented rhubarb & chilli sauce

and optionally

Asun

Lamb belly, glaze, pepper relish +£15

Ukwa

Breadfruit seeds with kohlrabi, Jerusalem artichoke,
spinach & green chilli sauce

or

Asaro

Smoked eel, sweet potato cream, yams,
pepper relish, purple sprouting broccoli

or

Yassa

Charcoal-grilled guineafowl breast,
caramelised onion & lemon sauce, yaji peanut spice

Side set +£7pp

Jollof rice, spiced aubergine, butter carrots, plantain

Fonio & carob

Fonio ice-cream, carob custard, peanut praline, coconut crisp

Inform your waiter of any allergies please

An optional 12.5% service charge will be added to your bill

Card payment only



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