



CHISHURU

LUNCH MENU £45pp

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

Sausage

Mutton sausage, plantain molasses +£12

Ukwa

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

or

Asaro

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

or

Yassa

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

Side set +£7pp

Jollof rice, spiced aubergine, butter carrots, plantain

Strawberries & cream

Utazi sorbet, macerated strawberries, plantain & brown sugar cream, peanut crumb

Please don't keep your allergies a secret

12.5% service charge will be added to your bill – this is optional
Card payment only



CHISHURU

LUNCH MENU £45pp

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

Sausage

Mutton sausage, plantain molasses +£12

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

Strawberries & cream

Utazi sorbet, macerated strawberries, plantain & brown sugar cream, peanut crumb

Please don't keep your allergies a secret

*12.5% service charge will be added to your bill – this is optional
Card payment only*