



CHISHURU

DINNER MENU £105

(pescatarian/vegetarian alternatives on request)

Wine flight £85

Ose-ji

Sunflower seed butter, golden beetroot foam, tenderstem broccoli

Một mớin

Bean cake with cured Irish brown trout, confit egg yolk, shitto

Agidi pepper soup

Fermented corn, squid, uziza & nori powder

Sinasir

Rice pancake with white crab & bombini mayonnaise, tamarind & chilli

Lalo

Golden beetroot, grilled marinated daikon radish, fried cassava,
crispy kale, millet crumb, yaji peanut & jute leaf

or

Mbongo tchobi

Pollock fillet, blackened tree bark sauce,
plantain, cocoyam, chard stems

or

Ẹfọ́ riro

Guineafowl ballotine, chicken mousse, spring greens, irú & jalapeño sauce

All served with dressed leaves and ginger rice & black-eyed beans

Additional rice bowl +£5

'Kunu aya'

Tigernut ice-cream, coconut veil, watermelon & uda jam, ginger crumb

Chishuru house seasoning blend to take home: £8

15% optional service charge. Card payment only.

Don't forget to tell us about your allergies.