



LUNCH MENU £55pp

Chop One Chop Two

Citrus-cured mackerel & tomato pastries
and

Ablo

Steamed rice cake with scallop, greens
and chilli & tamarind sauce

Ridi +£16

Deep-fried quail with black sesame sauce

Danwake

Bean & moringa gnocchi, caramelised yoghurt & baobab,
malt crumb, yaji peanut spice
or

Èbìrìpò

Sea bass fillet with steamed celeriac & brassicas,
ẹ̀gúsí sauce, Moroccan citrus

or

Ukwa

Barbecued pork neck, breadfruit seeds,
courgette marinated in blood orange vinegar

Side set +£12

Party jollof rice with plantain and dressed cabbage & carrots

Dessert

Aridan crème caramel, plantain crumb, plantain chips

Chishuru house seasoning blend to take home: £8

15% optional service charge. Card payment only.
Don't forget to tell us about your allergies.