



PRE-THEATRE MENU £65

(pescatarian/vegetarian alternatives on request)

Welcome snack

Plantain cracker, black-eyed bean & coconut sauce

Móinmóin

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

Sinasir

Rice pancake with white crab and uda mayonnaise, tamarind chilli sauce



Lalo

Golden beetroot cooked in green hibiscus tea, fried cassava,
grilled marinated daikon radish, crispy kale with millet crumb
or

Mbongo tchobi

Sea bass fillet, blackened tree bark sauce,
plantain, cocoyam, pickled chard stems

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.



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