



CHISHURU

DINNER MENU £105pp

(pescatarian/vegetarian alternatives on request)

Wine flight £85pp

Ose-ji

Welcome snack

Domaine des Marnes Blanches, Côtes-du-Jura 'En Jensillard' 2022

Sinasir

Fermented rice cake, poached corn-fed chicken, chicken skin,
onion & mustard sauce

Móinmóin

Bean cake with cep and trompette mushrooms,
steamed egg, squid ink shitto sauce

Château Lafitte, 'Le Vindicateur' Loin de l'Oeil 2022

Agidi pepper soup

Uziza pepper & beef broth with fermented corn cake, white crab,
pork lardo, candied chilli

Maison En Belles Lies, 'Jarre à Bia' NV

Cajou

Seasonal brassicas, cashew sauce, millet crumb,
whey-cooked carrots, cashew nut crunch

or

Ekwang

Monkfish tail, roasted & pickled celeriac, rolled cabbage filled with smoked cod;
tomato, lemongrass & efu sauce

or

Afia Efere

Guineafowl breast & leg, Jerusalem artichoke, tardivo;
scent leaf, akpi & smoked mussel sauce

All served with dressed leaves and ginger rice & black-eyed beans
additional rice bowl +£5

either Domaine Lorient, Saint-Péray 2023 or Bernard Gripa, Saint-Joseph 2023

Dessert

Flourless tigernut cake, blood orange jam, cola nut tuile, chervil & cola nut custard

Fumey Chatelain, Macvin du Jura NV

Chishuru house seasoning blend to take home: £6

12.5% optional service charge – this is divided amongst the whole team

Card payment only

Please don't forget to tell us about your allergies