



LUNCH MENU £55pp

Wine flight: three glasses for £40 – ask for details

Àgbèlì kaaklo

Cassava & salted pollock fritter, uda mayonnaise

and

Èkuru

Egusi & black-eyed bean cake, pumpkin seed pesto,
hibiscus, Scotch bonnet sauce

Asun

Pressed lamb belly, red pepper & anchovy sauce +£14

Danwake

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

or

Frejon

Red mullet with brown shrimp,
black-eyed bean & coconut sauce, brabisco

or

Cajou

Grilled poussin, cashew nut sauce, beetroot,
jalapeño & bitter leaf purée

Side set +£10

Party jollof rice, plantain, dressed cabbage & carrots

Dessert

Aridan crème caramel, plantain crumb, plantain chips

Chishuru house seasoning blend to take home: £6

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

Card payment only

Don't forget to tell us about your allergies



CHISHURU

LUNCH MENU £55pp

Wine flight: three glasses for £40 – ask for details

Àgbèlì kaaklo

Cassava & salted pollock fritter, uda mayonnaise
and

Èkuru

Egusi & black-eyed bean cake, pumpkin seed pesto,
hibiscus, Scotch bonnet sauce

Asun

Pressed lamb belly, red pepper & anchovy sauce +£14

Danwake

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

Frejon

Red mullet with brown shrimp,
black-eyed bean & coconut sauce, brabisco
or

Cajou

Grilled poussin, cashew nut sauce, beetroot,
jalapeño & bitter leaf purée

Side set +£10

Party jollof rice, plantain, dressed cabbage & carrots

Dessert

Aridan crème caramel, plantain crumb, plantain chips

Chishuru house seasoning blend to take home: £6

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

Card payment only

Don't forget to tell us about your allergies