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| SHORT EATS | Searched hand-dived Orkney scallop, lemongrass, coconut, lime acharu | 4.7 |
| | Stir-fried kadala thel-dala chickpeas, coconut, moringa pappadam [VG] | 4.7 |
| | Flourish Farm hot Malay pickles, chilli, roasted cashews, peanuts [VG] | 5.0 |
| | Crab patty empanadas, lunumiris mayo | 5.0 |
| | Mutton shoulder rolls, fermented chilli | 5.9 |
| VEG/PLANT | Bitter melon, heirloom tomato and shiso salad, maldivian fish, red chilli | 7.0 |
| | Northern turmeric dahl, tempered garlic oil [VG] | 7.0 |
| | Stir-fried kathurumurunga & collard greens mallung, coconut, green chilli [VG] | 7.5 |
| | Confit potato ala-thel-dala, red and green chilli, rampe, curry leaf [VG] | 7.5 |
| | Fried aubergine and jaggery moju [VG] | 8.0 |
| | Chionia beetroot and dill curry, fenugreek, cinnamon, cardamom [VG] | 9.0 |
| LAND | Jaffna spiced native breed pork belly skewers, goraka, kithul, curry leaf, chilli | 7.0 |
| | Roasted chicken curry, crispy chicken skin | 10.9 |
| | Blackened beef brisket, tamarind, cinnamon, coconut floss | 12.9 |
| SEA | Banana leaf roasted mackerel, coriander, fennel, green chilli, samphire | 9.9 |
| | Yellow cod curry, coconut, fenugreek, crispy cod skin | 12.0 |
| | Stir-fried devilled prawns, capsicum, green chilli | 13.5 |
| | Crabmeat kothu roti, chilli and squid ink sambal | 14.0 |
| HOPPERS/BREAD | Turmeric and fennel seed hopper [VG] | 3.5 |
| | Egg hopper | 4.0 |
| | Sesame oil and green chilli coconut flatbread pol-roti [VG] | 4.5 |
| | Buttermilk hand-stretched godamba roti | 4.5 |
| SAMBOLS/RICE | Coconut and chilli pol sambol [VG] | 2.0 |
| | Caramelised onion seeni sambol [VG] | 2.0 |
| | Muthu samba rice [VG] | 3.5 |
| DESSERT | House cocomis, arrack, coconut rum, spiced mocha, candied walnuts | 6.7 |

Contemporary Sri-Lankan dishes based on family recipes influenced by Portuguese, Malay, South Indian and Dutch cuisines.
Some of our dishes are very spicy.

We are totally committed to our food ethos: our chicken is free range and herb-fed from Edward Wilkinson in Easingwold and free-range eggs are sourced from Fluffets Farm in the New Forest. Our Belted Galloway beef is reared by Tom Boothman in Linton, Middle White pigs are bred by Barbara Davis in Longridge and Swaledale mutton is bred by Kath Dewhurst in Winterburn. Dayboat seafood is delivered every morning and, where possible, speciality vegetables, fruits and spices come directly from Sri Lanka.

Vegan dishes are marked with **[VG]**. Please ask about allergies & dietary requirements.
We only accept card payments. A 12.5% discretionary service charge will be added to your bill.