

# PARA DISE

பாரடைஸ்  
கஃரவீடீசீ

## Thursday 2 December

Milk-paan bread buns, seeni sambol jam, grass-fed ghee glaze	5.5
Ash plantain pastry, koffmann potato, pineapple ketchup [VG]	6.3
Braised Aylesbury duck-leg rolls, plum and cardamom ketchup	6.9
Grilled Ceylonese spiced prawn skewers, seaweed butter, papaya, palm heart, mango	8.6
Tuna crudo, mango, pickled calamansi, young Cornish leaves	11.1
Venison tartare, creamed mustard, devilled egg yolk emulsion, coconut pol-roti crisp	11.1
Country style mung bean curry, coconut, pickles, curry leaf oil [VG]	7.9
Southern-style stir-fried kangkun, Cornish sprout tops, rhubarb, kooni, chilli	8.3
Seared Leicestershire paneer, coriander, chervil, kochi chilli. whey, grass-fed ghee	8.5
Fried long aubergine and jaggery moju [VG]	8.5
Roasted Violino pumpkin and mustard curry, raw quince and coconut pol sambol [VG]	11.5
Smoked chicken and ambarella curry, chicken fat confit Roscoff onions, Lion stout glaze	13.0
Blackened Jaffna style beef shin curry, lunu-miris pickled celeriac, beetroot, coconut	13.9
Steamed plaice and southern-style butternut squash curry, pepitas, sage	12.5
Stir-fried devilled prawns, malu-miris chilli capsicum, chilli, murunga, burnt lime	14.7
Slow-grilled red lunu-miris line-caught whole mackerel wrapped in banana leaf	17.1
Plain hopper [VG] / St. Ewe's hens egg hopper	5.0 / 5.5
Hand-stretched lamb-fat infused paratha roti, smoked seeni sambol cultured butter	5.8
Hand-stretched paratha roti, coconut and lovage cultured butter	5.5
Country style muthu samba rice [VG]	3.7

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: Ash charcoal used on our grill is supplied by Whittle & Flame in Cornbury Park, Oxfordshire. Our Aylesbury Pekin cross duck is sourced from Devon and our free-range corn-fed Ross Cobb breed chicken is from Franklins Farm. Venison fallow is reared by Brett Graham at Aynhoe Park in Oxfordshire and Heritage breed beef is from County Wexford. Free-range hens' eggs are sourced from St. Ewe's on the Roseland Peninsula, our organic cultured butter is supplied by The Estate Dairy in Cheshire and our grass-fed ghee comes to us from Wyke Farm in Bruton, Somerset. 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 and a 12.5% discretionary service charge will be added to your bill