

PARA DISE

பாரடைஸ்
சுரங்கிசீ

Saturday 15 January

Slow-braised hogget shoulder roll, plum and cardamom ketchup	5.8
Ash plantain pastry, Koffmann potato, pineapple ketchup [VG]	6.4
Kurakkan and coconut pol-roti, house roasted cashew nut butter, banana blossom seeni-sambol [VG]	6.5
Grilled Ceylonese spiced prawn skewer, seaweed and kelp butter, papaya, palm heart, mango	8.6
Country style mung bean curry, coconut, pickles, curry leaf oil [VG]	7.9
Southern style stir-fried kangkun, winter greens, sprout tops kooni, forced rhubarb, green chilli	8.5
Seared whey-brined Leicestershire paneer, coriander, chervil, kochchi chilli, grass-fed ghee temper	8.7
Fried long aubergine and jaggery moju, turmeric, chilli [VG]	8.7
Red Kuri-squash cutlets and butternut squash curry, sage aioli, pepitas, sage oil	10.2
Coal-roasted ambulthial spiced ox-heart skewer, kithul molasses, Comice pear and coconut chutney	9.5
Smoked chicken and ambarella curry, chicken fat confit Roscoff onions, Lion stout glaze, crispy skin	13.5
Slow-braised coconut brined blackened ox-cheek curry, lunu-miris pickled celeriac, beetroot, coconut	14.4
Grilled red lunu-miris Cornish sardines, red chilli, Maldon sea-salt, lime	11.9
Stir-fried devilled prawns, malu-miris chilli capsicum, chilli, murunga, burnt lime	14.9
Northern style pan-roasted cod curry, winter tomatoes, chilli, lemongrass, rampe, fried leeks	15.1
Plain hopper [VG] / St Ewe's hens egg hopper	5.0 / 5.5
Hand-stretched lamb fat 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]	3.9

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 grills is supplied by Whittle & Flame in Cornbury Park, Oxfordshire. Our hogget is sourced from Mark Luscombe in Malham and our Belted Galloway Ox-cheek and heart is from Tom Boothman at Linton Hall Farm in Craven. Free-range corn-fed Ross Cobb breed chicken is from Franklins Farm and 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 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