

# PARA DISE

பாரடைஸ்  
சாஸ்டிரி

## Thursday 31 March

Breadfruit 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
Slow-braised hogget shoulder roll, house fermented chilli	6.9
Grilled Ceylonese spiced prawns, seaweed and kelp butter, mango chutney	8.6
Hand-chopped raw aged beef kokis, green chilli, chives, cured egg yolk	11.2
Sea-bream crudo, coconut, calamansi, pomelo, blood orange, parsley oil, red chilli	11.4
Southern style stir-fried kangkun, rainbow chard, spring greens, kooni, Yorkshire rhubarb, green chilli	8.5
Fried long aubergine and jaggery moju, turmeric, chilli [VG]	8.9
Northern style turmeric dahl, roasted garlic and mustard seed temper, crispy green kale [VG]	8.9
Seared whey-brined Leicestershire paneer, coriander, chervil, green chilli, grass-fed ghee temper	9.9
Cashew and hazelnut curry, turmeric, rampe, lime, almond and curry leaf brittle [VG]	10.9
w/ house coconut and chilli pol sambol, maldive fish	
Red Kuri-squash cutlets and burnt butternut squash curry, sage aioli, pepitas, sage oil [VG]	10.9
Smoked corn-fed chicken and ambarella curry, chicken fat confit Roscoff onions, Lion stout glaze	13.8
Slow-braised coconut brined blackened ox-cheek curry, lunu-miris pickled celeriac, beetroot	14.9
Grilled dry-aged Denver steak, black, white and green peppercorn curry, coconut, Ceylon arrack	18.5
Coastal style pan-roasted pollock curry, winter tomato, chilli, lemongrass, langoustine oil, crispy leeks	14.6
Stir-fried devilled prawns, malu-miris chilli capsicum, chilli, murunga, burnt lime	15.9
Seared Scottish king scallops and Devon crab kiri-hodi curry, rambutan acharu, grains, lemon verbena	16.9
Red-rice hopper [VG] / St Ewe's hens egg hopper	5.1 / 5.5
Hand-stretched paratha roti:	
Lamb fat infused roti, smoked seeni-sambol cultured butter	5.8
Grass-fed ghee infused 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 Welsh Wagyu beef neck and shin is from Ifor Humphries in Powys. Our ox-heart comes to us from Tom Boothman at Linton Hall Farm in Craven and Free-range corn-fed Ross Cobb breed chicken is from Franklins Farm. Free-range hens' eggs are sourced from St. Ewe's on the Roseland Peninsula and our organic cultured butter is supplied by The Estate Dairy in Cheshire. Our grass-fed ghee comes to us from Wyke Farm in Bruton, Somerset and dayboat seafood is delivered every morning. 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