

PARA DISE

பாரடைஸ்
சாப்பிடுக

Saturday 14 May

Breadfruit pastry, Koffmann potato, pineapple ketchup [VG]	6.5
Kurakkan and coconut pol-roti, house roasted cashew nut butter, banana blossom seeni-sambol [VG]	6.5
Slow-braised hogget shoulder roll, house chilli ketchup	6.9
Grilled Ceylonese-spiced prawns, seaweed butter, mango chutney	8.7
Hand-chopped raw aged beef kokis, green chilli, chives, cured egg yolk	11.3
Wild sea bream crudo, coconut, calamansi, pomelo, blood orange, red chilli, curry leaf oil, tobiko	12.2
Northern style turmeric dahl, cinnamon, mustard seed temper, crispy green kale [VG]	8.9
Fried long aubergine and jaggery moju, turmeric, chilli [VG]	8.9
Charred arrack-glazed pineapple curry, cinnamon, clove, chilli, curry leaf, fermented chilli [VG]	9.7
Seared whey-brined Leicestershire paneer, coriander, chervil, green chilli, grass-fed ghee temper	10.7
Cashew and roasted hazelnut curry, turmeric, rampe, lime, almond and curry leaf brittle [VG]	10.9
w/ house coconut and chilli pol sambol, maldive fish	
Grilled Wye Valley asparagus thel-dala, cinnamon, mustard seeds, kooni	11.5
Slow-braised Middle white pigs head cutlet, cardamom, cumin, tamarind and apple sauce	10.8
Slow-grilled corn-fed chicken and ambarella curry, chicken fat confit Roscoff onions, Lion stout glaze	13.8
Slow-braised blackened beef shin curry, coconut, lunu-miris pickled celeriac, beetroot	14.7
Grilled dry-aged Denver steak, black, white and green peppercorn curry, coconut, Ceylon arrack	18.9
Lime and salt cured confit cod, pea and lemongrass kiri-hodi curry, salt cod brandade, wild garlic oil	15.9
Stir-fried devilled prawns, malu-miris chilli capsicum, chilli, murunga, burnt lime	16.2
Seared Scottish king scallops and Devon crab kiri-hodi curry, rambutan acharu, grains, curry leaf oil	16.9
Grilled whole Cornish lemon sole, coastal style red curry, lemongrass, chilli, langoustine oil	27.5
Plain hopper [VG] / St Ewe's hens egg hopper	5.4 / 5.9
Hand-stretched paratha roti:	
Lamb fat infused roti, smoked seeni-sambol cultured butter	6.2
Grass-fed ghee-infused roti	5.8
Country style muthu samba rice [VG]	4.2

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 hogget is sourced from Mark Luscombe in Malham and our beef shin is from Ifor Humphries in Powys. 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 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