

PARA DISE

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Friday 28 October

Rasavalli purple yam and coconut pol-roti, house Jersey cultured butter, curry leaf pol-pani [V]	6.5
Slow-braised native breed pigs head cutlets, plum ketchup	6.8
Grilled Ceylonese-spiced prawns, seaweed butter, mango chutney	8.8
Hand-chopped raw aged beef kokis, green chilli, chives, cured St. Ewe's egg yolk	11.3
Aged line-caught pollock crudo, coconut, calamansi, lime leaf, orange, red chilli, curry leaf oil, trout roe	12.8
Northern style turmeric dahl, cinnamon, mustard seed temper, Culver Farm charred spiced corn [VG/V]	8.9
Fried long aubergine and jaggery moju, turmeric, chilli [VG/V]	9.9
Cashew and roasted hazelnut curry, turmeric, rampe, lime, almond and curry leaf brittle [VG/V]	11.1
w/ house coconut and chilli pol sambol, maldivian fish	
Seared whey-brined Leicestershire paneer, chervil and coriander chutney, grass-fed ghee temper [V]	11.9
Charred maitake and chestnut mushroom thel-dala, northern style fermented thosai pancake [V]	12.2
Dry-fried minced chicken, dark roasted spices, fresh green peppercorn, coconut and lime leaf espuma	13.5
Grilled dry-aged rump steak, Jaffna spiced veal bone-marrow curry, Ceylon arrack	19.5
Stir-fried devilled prawns, malu-miris chilli capsicum, chilli, murunga, burnt lime	16.9
Hand-stretched and chopped brown crab kothu-roti, Devon white spider-crab, chilli, cashew crumble	16.1
Seared Scottish king scallops and Brixham lobster kiri-hodi curry, rambutan acharu, grains, curry oil	19.5
Pan-roasted Newlyn turbot, coastal-style red curry, coal roasted tomato, chilli, langoustine oil	28.5
Plain rice-flour hopper [VG] / St Ewe's hens egg hopper [V]	5.4 / 5.9
Hand-stretched paratha rotis:	
Lamb fat infused roti	6.2
Grass-fed ghee infused roti [V]	5.8
Country-style muthu samba rice [VG]	4.5

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: Hand-fed Ross free-range chickens are from Edward Wilkinson in Easingwold and dry-aged beef is sourced from Robert Phillips in Hellifield. Our free-range hens' eggs are from St. Ewe's on the Roseland Peninsula and our organic grass-fed ghee comes to us from Happy Butter in Totnes, Devon. We also work with The Estate Dairy in Somerset and dayboat seafood is delivered every morning. Where possible, other speciality vegetables, fruits and spices come directly from Sri Lanka.

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