

## Dinner

### Tuesday 24 January

Rasavalli purple yam and coconut pol-roti, house Jersey cultured butter, curry leaf pol-pani 6.6 [V]

Slow-braised native-breed pigs head patty empanada, pear and tamarind ketchup, Indian onion 7.2

Grilled Ceylonese-spiced prawns, seaweed butter, mango chutney 8.9

Aged line-caught Newlyn pollock crudo, coconut, calamansi, lime leaf, blood orange, pomelo, trout roe 13.2

Southern-style turmeric and saffron dahl, cinnamon, rampe, mustard seed temper, Royal Oak Farm  
crispy green kale 9.1 [VG]

Fried long aubergine and rainforest jaggery moju, turmeric, chilli 9.9 [VG]

Cashew and roasted hazelnut curry, turmeric, rampe, lime, almond and curry leaf brittle, [VG]

*with* our house coconut and chilli pol sambol, maldive fish 11.5

Seared whey-brined Leicestershire paneer, chervil and coriander chutney, grass-fed ghee temper 11.9 [V]

Dry-fried minced chicken, dark roasted spices, fresh green peppercorn, coconut and lime leaf espuma 13.7

Grilled dry-aged rump steak, Jaffna spiced bone-marrow curry, Ceylon Arrack 19.5

Stir-fried devilled prawns, malu-miris chilli capsicum, chilli, murunga, burnt lime 17.1

Seared Scottish king scallops and langoustine kiri-hodi curry, cox apple, green mango and rambutan acharu,  
grains, curry leaf oil 19.5

Grilled Cornish monkfish cheeks, lemongrass and lime leaf glaze, northern-spiced Brixham crab curry,  
green chilli and garlic oil 23.5

Plain rice-flour hopper 5.4 [VG]

St Ewe's hens egg hopper 5.9 [V]

Hand-stretched lamb-fat infused paratha roti 6.2

Hand-stretched grass-fed ghee infused roti 5.8 [V]

Steamed country-style muthu samba rice 4.5 [VG]

# PARA DISE

பாரடைஸ்  
கஃரவீடீக்

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 vegetarian 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.