

Dinner
Saturday 26 August

Ulundu-vadai dahl doughnuts, beetroot and coconut chutney, whipped sheep's ricotta 7.2 [V]

Hand-chopped raw mutton roll tartare, coconut pickled chill and shallots, tomato and garlic emulsion, smoked charcoal oil 8

Kimbula-banis, green chilli custard, kithul glaze, date and lime chutney, Neal's Yard's Corra Linn 8.4 [V]

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

Southern-style turmeric and saffron dahl, wild cinnamon, lemongrass, rampe, mustard seed temper, spiced Culver Farm corn and roasted husk ash 9.1 [VG]

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

Pea and lemongrass kiri-hodi curry, charred Allwood Farm Suhyo cucumbers, chocolate mint oil 12.9 [VG]

Staffordshire set mee-kiri buffalo curd, rasam-spiced charred datterini tomato, bullheart tomato and watermelon salad, Namayasai Farm herbs 13.4 [V]

Grilled dark-roasted and spiced chicken skewers, apricot and toddy glaze, coriander chutney, gotukola and parsley sambol 15.9

Grilled arrack and soy dry-aged sirloin steak, Jaffna-spiced peanut and wagyu bone-marrow curry, fermented lunu-miris celeriac 20.9

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

Seared hand-dived Orkney scallops, Brixham crab kiri-hodi curry, russet apple, green mango, rambutan and orange wine acharu, Olu grains, green chilli and garlic oil 19.8

Pan-seared Cornish turbot tranche, mustard butter glaze, southern-style mango and lobster curry, coconut and chilli pol sambol, Maldive fish 31.4

Hand-stretched lamb-fat infused paratha roti 6.2

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

Fresh coconut and chilli pol-roti, house cultured lime pickle butter 6.9 [V]

Steamed country-style red samba rice 4.5 [VG]

House cardamom and cherry swirl ice-cream sando, ghee and miso cookie, salted kithul cashews 7.2 [V]

**PARA
DISE**

பாரடைஸ்
சர்டிபைட்

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 Sam Newington in Ticehurst. 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.