

## March 2024

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

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

Kimbula-banis, green chilli custard, kithul glaze, date and lime chutney, Neal's Yard Corra Linn 8.8 **[V]**

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

Southern-style turmeric and saffron dahl, wild cinnamon, lemongrass, rampe, mustard seed temper, crispy kale 9.5 **[VG]**

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

Hay-smoked celeriac cutlets, honey pumpkin & butternut squash curry, spiced pumpkin seeds, chilli and cumin oil 12.9 **[VG]**

Dark-roasted and spiced chicken meatballs, mustard and pepper chicken liver curry, coriander chutney, chicken skin 15.5

Grilled dry-aged shio-koji marinated sirloin steak, Temple Grounds coffee and Lion stout curry, charred and pickled amu-miris chilli 23.9

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

Pan-seared Scottish scallops, Brixham crab kiri-hodi curry, russet apple, green mango, rambutan and orange wine acharu, olu grains, green chilli oil 19.8

Pan-seared Cornish monkfish, mustard butter glaze, southern-style mango and native Cornish lobster curry, langoustine oil, coconut and chilli pol sambol, Maldive fish 25.9

Hand-stretched lamb-fat infused paratha roti 6.2

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

Steamed country-style samba rice 4.5 **[VG]**

House cardamom ice-cream sando, ghee and miso cookie, spiced kithul cashews 7.2 **[V]**

# PARADISE

பாரடைஸ்  
சுரவிடீசீ

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 Texul mutton is sourced from Edward Hull in Burnham, free-range chickens are from Edward Wilkinson in Easingwold and our dry-aged beef is sourced from Sam Newington in Ticehurst. Free-range hens' eggs come to us from St. Ewe's on the Roseland Peninsula and our organic grass-fed ghee is sourced 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.