

DINNER

NIBBLES . SMALLER PLATES . SHARING PLATES . SIDES

Our restaurant offers a small plate tapas style, creating a modern Sri Lankan fusion using seasonal British ingredients. As a guide we suggest 3-4 plates to share between 2 people; however, it is entirely your choice, you can always order more later. Our dishes are cooked when your order arrives in the kitchen, this means individual dishes are cooked and served as soon as they're ready, rather than coming all together.

NIBBLES


POPPADOMS


Lentil flour, cumin seeds (VE) £4

HOUSE ROASTED CASHEWS (VE)  £4.5
Chilli powder

CHICKPEAS (GF, VE) £5
Mustard seed & curry leaf temper

SMALLER PLATES

MUTTON ROLL  £6.5
Beetroot & tamarind ketchup

CEYLONESE KING PRAWNS (GF)  £8
House curry powder, banana pepper, curry leaf temper


COLOMBO 7 GIN CURED TROUT (GF) £7.5
Chilli, coconut & coriander oil

SIDES


STEAMED WHITE RICE (VE, GF) £4
Pandan leaf, cumin seeds


POL ROTI (VE) £5.5
Coconut, cumin, whipped lime pickle butter


FRIED POTATO (ALA THEL DALA)(VE)  £6
Devilled spice powder

SAMBOL- Onion, tomato & coriander £3
POL SAMBOL - Fresh coconut, lime & chilli £3.5
SEENI SAMBOL- Spicy caramelised onion £3
CRISPY CHILLI - onion, ginger, garlic & chilli £2.5 

PLATES TO SHARE

HOT BUTTERED SQUID  £15
Banana pepper, scotch bonnet, curry leaf temper

HOT BUTTERED SEITAN (VE)  £12
Banana pepper, scotch bonnet, curry leaf temper

SLOW-BRAISED BLACK CURRY PORK  £14
BELLY
Charred conference pear acharu

C16 CHICKEN CURRY (GF)  £12
Bone broth gravy, devilled potato sticks


NORTHERN STYLE BEEF CURRY (GF)  £13
Kithul, tamarind, coconut milk

WILD WHITE FISH CURRY (GF) £15
kiri hodi, pickled okra

SOUTHERN STYLE DAHL (PARIPU) (VE, GF) £6.5
Tumeric, dill seed & curry leaf temper

FRIED LONG AUBERGINE (BRINJAL)(VE) £9.5
Roasted aubergine, onion, chilli, toasted coconut chips, tamarind

STRING GREEN BEANS (VE, GF) £7.5
Kiri hodi, shredded coconut

BANANA BLOSSOM CURRY (VE, GF)  £8.5
Potato sodhi puree, devilled cashews

Our dishes are based on family recipes with a modernised, ingredient-led approach, sourcing locally and importing weekly from Sri Lanka. The curry and chilli powder which feature in nearly every single dish is a family recipe which is over 100 years old and is roasted and ground weekly.