

# DINNER

## NIBBLES . SMALL 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.

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.

### NIBBLES

LENTIL FLOUR POPPADOMS (VE) £4

+ TOMATO SAMBOL: TOMATO, ONION, CORIANDER £2 (VE,GF)

+ SEENI SAMBOL: CARAMELISED ONION £2 (VE,GF)

+ POL SAMBOL: FRESHLY GRATED COCONUT, LIME + CHILLI £2.5 (VE,GF)

+ MANGO CHUTNEY £1.5

PAN FRIED CHICKPEAS, MUSTARD SEED & CURRY LEAF TEMPER (VE,GF) £5

HOUSE ROASTED DEVILLED CASHEWS (VE) £6

### SMALLER PLATES

CEYLON FRIED CHICKEN, PICKLED KOHLRABI, LUNU MIRIS MAYO £10

ROCKLAND GIN CURED SEA TROUT, CHILLI, COCONUT CURD, RED PEPPER OIL & CORIANDER OIL £7.5

ROASTED CAULIFLOWER, SQUASH, COURGETTE & ONION SALAD, RASAM DRESSING £6

### SIDES

STEAMED WHITE RICE, RAMPE LEAF, CUMIN SEEDS (VE, GF) £5

### PLATES TO SHARE

SLOW-BRAISED SUSSEX PORK BELLY, COUNTRY-STYLE BLACK CURRY, BRAEBURN APPLE ACHARU (GF) £17.5

JAFFNA STYLE SLOW-COOKED BEEF CURRY, MARROW BONE GRAVY, COCONUT MILK (GF) £15

HOT BUTTERED OYSTER MUSHROOM, BANANA PEPPER, SPICED TOMATO BUTTER, KOCHI PEPPER & TOMATO TEMPER (VE,GF) £13.5

MAINLAND STYLE SMOKED YOUNG JACKFRUIT CURRY, CUMIN HERITAGE CARROT PUREE (VE,GF) £9

DRY FRY LONG GREEN BEANS, CURRY LEAF TEMPER, SODHI POMME PUREE £8

FRIED AUBERGINE, ROASTED AUBERGINE CURRY, COCONUT, ONION & CHILLI SAMBOL (VE,GF) £11

SOUTHERN STYLE TURMERIC DAHL, FENUGREEK, MUSTARD SEED & CURRY LEAF TEMPER (VE,GF) £8