

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, CUMIN SEEDS **£4**
(VE)
+ TOMATO SAMBOL: TOMATO, ONION, CORIANDER £3
+ SEENI SAMBOL: CARAMELISED ONION £3
+ POL SAMBOL: FRESHLY GRATED COCONUT, LIME + CHILLI £3.5
+ CRISPY CHILLI: FRIED GINGER, GARLIC + CHILLI £2.5

HOUSE ROASTED DEVILLED CASHEWS (VE) **£6**

PAN FRIED KADALA THEL-DALA CHICKPEAS, MUSTARD SEED & CURRY LEAF TEMPER (VE, GF) **£6**

POL ROTI W/ WHIPPED SEENI SAMBOL BUTTER (VE) **£7**

SMALLER PLATES

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

CURRIED CHICKEN ROLL, SRI LANKAN DRESSING **£7**

BLACK PEPPER KING PRAWNS, BANANA PEPPER, CURRY LEAF TEMPER (GF) **£8**

ROCKLAND GIN CURED SEA TROUT, CHILLI, COCONUT CURD & CORIANDER OIL (GF) **£9**

HERITAGE TOMATO SALAD, CUMIN CIABATTA CROUTONS, RASAM VINAIGRETTE, KOHLRABI & CHICORY LEAVES (VE) **£8.5**

DEVILLED SQUID, ONION, CHILLI, SPRING & LUNA MIRIS MAYO **£8**

SIDES

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

SKILLET TEMPERED NEW POTATOES, RAMPE, CHILLI, CURRY LEAF TEMPER (VE, GF) **£6.5**

PLATES TO SHARE

SLOW-BRAISED PETT LEVEL PORK BELLY, COUNTRY-STYLE BLACK CURRY, CHARRED PINEAPPLE & FENNEL ACHARU (GF) **£17.5**

SLOW-BRAISED PETT LEVEL PORK RIBS, COUNTRY STYLE BLACK CURRY, KITHUL GLAZE *LIMITED PORTIONS* (GF) **£26**

NORTHERN STYLE MUTTON CURRY, COCONUT MILK, TAMARIND (GF) **£15**

COLOMBO 16 CHICKEN CURRY, TOMATO SAMBOL, DEVILLED POTATO STICKS **£14.5**

WEST COAST STYLE WILD WHITE FISH CURRY, KIRI HODI, PICKLED KOHLRABI (GF) **£16**

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

SMOKED BANANA BLOSSOM CURRY, CUMIN SPICED BEETROOT PUREE, CHARRED PINEAPPLE & FENNEL ACHARU (VE, GF) **£10.5**

BEETROOT CURRY, PICKLED HERITAGE BEETROOT, DEVILLED CASHEWS (VE, GF) **£10**

HISPI CABBAGE MALLUNG, POMME PUREE SODHI, SHREDDED ROASTED COCONUT (VE, GF) **£9**

LONG AUBERGINE, ROASTED AUBERGINE CURRY, COCONUT, ONION & CHILLI SAMBOL (VE) **£11**

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

DRINKS

WINE. BEER. SOFT. FINISHERS

PLEASE ASK YOUR SERVER TO SEE A COCKTAIL MENU

WINE	RED			
	PERCHERON, SOUTH AFRICA			
	Cinsault	£7/24		
	Cherry, Savoury, Bright			
	INCANTO, SICILY ITALY			
	Frappato	£8.2/33		
	Berries, Fruit driven, Soft			
	LARGESSE, SOUTH WEST FRANCE			
	Merlot	£8.5/34		
	Blackberries, Spiced Plum, Ripe			
PASSIMIENTO, ITALY				
Frappato Nero d'avola	£37			
Intense, Big, Banging				
WHITE				
CENTELLEO, SPAIN				
Moscatel	£7/24			
Citrus, Floral, Honey				
FALSE BAY, SOUTH AFRICA				
Chenin Blanc	£7.5/28			
Balanced, Lemon, creamy				
TERRAZZE DELLA LUNA, GERMANY				
Gewurztraminer	£9.2/37			
Tropical, Peach, Mad				
RAG&BONE, SOUTH AUSTRALIA				
Risling	£43			
Lime, Mineral, Pure				
PROSECCO, ITALY				
Apple, Citrus, Delicate	£8/28			
ROSE EL NINOT, SPAIN				
Bobal, Cabernet Sauvignon	£7/24			
Rich, dry, light				
ORANGE				
Celler de Capcanes, Spain	£43			
Cap Sentit, Capcanes				
Nectarine, Fruit Orchard, Textural				
		BEER & CIDER		
		SUSSEX LAGER 4.2%		
		Brewing Brothers Hastings GF		
		Half pint	£3	
		Pint	£6	
		COLOMBO PALE ALE 4.7%		
		Brewing Brothers X C16 Hastings		
		Half pint	£3	
		Pint	£6	
		LION LAGER 4.8%		
		330ML BOTTLE	£6.5	
		Brewed in Sri Lanka		
		PERONI 0.0		
		330ml BOTTLE	£4.5	
		Alcohol Free		
		CURIOUS CIDER 5.2%		
		330ml BOTTLE	£6	
		Apple, elderflower, citrus		
		SOFT & MOCK		
		STILL WATER	£2.5	
		SPARKLING WATER		
		COKE		
		DIET COKE		
		SPRITE		
		FRESH LIME & SODA		
		KARMA GINGERELLA	£3.5	
		JAX COCO COCONUT WATER		
		APPLE JUICE		
		PINEAPPLE JUICE		
		PINEAPPLE PUNCH (MOCKTAIL)	£7	
		Pineapple juice, lime juice, ginger ale		
		AUNTY SHIRLEY (MOCKTAIL)	£7	
		Grenadine, Lime juice, Ginger ale,		
		Maraschino cherry		
		CEYLON ICED TEA (MOCKTAIL)	£7	
		Ceylon black tea, lime, sugar syrup		

SPIRIT	FINISHERS	SPIRITS	GIN
	SRI LANKAN DOUBLE WOOD ARRACK	ALUNA COCONUT RUM	COLOMBO 7 GIN
	ROCKLANDS PREMIUM ARRACK	THREE SIXTY VODKA	EAST LONDON GIN
	ROCKLANDS SPICED ARRACK	EL SUENO TEQUILLA	ROCKLANDS DRY GIN
	BOURBON WHISKEY	ROCKLANDS DARK RED RUM	HASTINGS STRAWBERRY GIN
	SLANE IRISH WHISKEY	MAXIME TRIJOL VSOP	GORDON'S 0.0 GIN
BENROMACH SINGLE MALT			

PLEASE ASK YOUR SERVER FOR A HOT DRINK MENU