



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

DINNER

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TO START

தொடங்கு

LENTIL FLOUR POPPADOMS (VE,GF)	4
SAMBOL TRIO - TOMATO SAMBOL, GREEN POL SAMBOL, MANGO CHUTNEY (VE/GF)	6
ROAST POL PAAN (VE)	5
SMOKED BUTTERNUT SQUASH & TEMPERED BUTTER DIP (VE/GF)	6.5

PODI PLATES

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CEYLON FRIED CHICKEN, PICKLED RADISH & LUNU MIRIS MAYO (DF/GF)	10
ISLAND BURRATA, CURED ANCHOVIES, SMOKED HERB DRESSING, GRILLED CONFERENCE PEAR (V/GF)	9
CRISPY CAULIFLOWER, SODHI POTATO PUREE, MUSTARD CREAM, HOUSE CHILLI SAUCE (VE/GF)	7.5
PAN FRIED CHICKPEAS, GARLIC CURD, MUSTARD SEED & CURRY LEAF TEMPER (V/GF)	6.5

PLATES

பகிர்தல்

COUNTRY-STYLE BLACK CURRY PORK BELLY, KIWI & APPLE ACHARU (DF/GF)	17.5
JAFFNA STYLE BEEF CURRY, MARROW BONE GRAVY, COCONUT MILK (DF/GF)	15
PAN FRIED CHICKEN THIGH, CHICKEN CURRY GRAVY, TOMATO SAMBOL (DF/GF)	13
CONFIT CABBAGE, CRISPY CABBAGE, KIRI HODI, BLACK GARLIC AIOLI (DF/GF)	11.5
HOT BUTTERED OYSTER MUSHROOM, BANANA PEPPER, SPICED TOMATO BUTTER (VE/GF)	13.5
AMMA'S FRIED AUBERGINE, ROASTED AUBERGINE CURRY, TOASTED COCONUT, ONION & CHILLI SAMBOL (VE/GF)	11
SOUTHERN STYLE SPLIT LENTIL DAHL, BROWN MUSTARD SEED & CURRY LEAF TEMPER (VE/GF)	8

SIDES

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