

Meat Tasting Table

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£36 PER GUEST (MINIMUM 2 GUESTS)

Served Thursday to Saturday evenings.

No substitutions.

LENTIL FLOUR POPPADOMS (VE/GF)

MANGO CHUTNEY (VE/GF)



HOT BUTTERED CHARRED CORN RIBS, CHILLI
& GARLIC SAUCE (VE/GF)

CEYLON TANDOORI CHICKEN WINGS,
CORIANDER CHUTNEY (DF/GF)



JAFFNA MUTTON CURRY, MARROW BONE GRAVY, COCONUT MILK
(DF/GF)

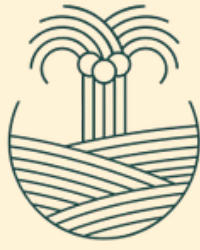
BLACK PORK BELLY, SOUTHERN-STYLE TAMARIND GLAZE, CURRY
LEAF (DF/GF)

SOUTHERN STYLE SPLIT LENTIL DAHL, BROWN MUSTARD SEED &
CURRY LEAF TEMPER (VE/GF)



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

ROTI PARATHA (VE)



Plant Tasting Table

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£28.5 PER GUEST (MINIMUM 2 GUESTS)

Served Thursday to Saturday evenings.

No substitutions.

LENTIL FLOUR POPPADOMS (GF)

MANGO CHUTNEY (GF)



HOT BUTTERED CHARRED CORN RIBS, CHILLI
& GARLIC SAUCE (VE/GF)

SEASONAL VEGETABLE KOTTU ROTI,
CARROTS, LEEKS, CURRY LEAF (VE)



SPRING GREEN & THREE CORNERED LEEK MALLUNG, KATTA
SAMBOL BUTTER, COCONUT FLOSS (VE/GF)

AMMA'S FRIED AUBERGINE, ROASTED AUBERGINE CURRY,
TOASTED COCONUT, ONION & CHILLI SAMBOL (VE/GF)

SOUTHERN STYLE SPLIT LENTIL DAHL, BROWN MUSTARD
SEED & CURRY LEAF TEMPER (VE/GF)



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

ROTI PARATHA (VE)

