



Meat Tasting Table

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£34 PER GUEST (MINIMUM 2 GUESTS)

Served Thursday to Saturday evenings

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 (GF)



JAFFNA SLOW-COOKED BEEF CURRY, MARROW BONE GRAVY (GF)

BRAISED PORK BELLY, APPLE ACHAARU, CORIANDER CHUTNEY,
HOUSE CHILLI SAUCE (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 PER GUEST (MINIMUM 2 GUESTS)

Served Thursday to Saturday evenings

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/GF)



CONFIT CABBAGE, CRISPY KOMBU CABBAGE, KIRI HODI
REDUCTION, BLACK GARLIC AIOLI (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)