

## Main Course - Meat

(Each dish is served with a taste of dhal, coconut sambal, poppadum's and steamed rice)

<u>Beef and Prawns</u>	£20.95
Onion, ginger, cardamom, black curry powder, cooked in coconut milk, cinnamon, turmeric, and thick sour spicy sauce	
<u>Kukul MAS</u> (Chicken) GF	£18.95
Spicy marinated chicken with ginger, cinnamon, cardamom and clove.	
<u>Uru MAS</u> (Pork) GF	£18.95
Pork marinated in roasted curry powder, cinnamon, cardamom, cloves and tamarind.	
<u>Harak MAS</u> (Beef) GF	£19.50
Beef marinated in roasted curry powder, turmeric, tamarind and curry leaves.	

## Main Course - Fish

(Each dish is served with a taste of dhal, coconut sambal, poppadum's and steamed rice apart from the Tuna)

<u>Malu Hodi</u> (Fish) GF	£18.95
Filet of Asian catfish marinated with turmeric, goraka, coriander and mustard cooked in coconut milk.	
<u>Prawn Curry</u> GF	£20.95
8 King Prawns, onion, curry leaves, green chilli, red peppers, curry powder, cooked in coconut milk, fresh coriander and turmeric.	
<u>Tuna Steak</u> GF	£18.75
Pan-fried Tuna steak, rice, coconut sambal and curry sauce and poppadum on the side.	

## Sides

Roti V N Traditional Sri Lankan coconut and walnut flat bread	£3.95
Rice V Steamed Basmati Rice	£3.95

## A Taste of Sri Lanka (minimum of 2 people to share)

Select 3 curries (must include a minimum of 1 vegetarian curry) £20.95 per person

meat curries - fish, beef, chicken or pork

vegetable curries - beetroot, dhal, pumpkin, tofu, chickpea

Served with steamed basmati rice, Roti with a yoghurt and cucumber dip & a small side of Pol Sambal

(Supplement will be added for Prawn curry and Daily Specials)

V - Vegan

GF - Gluten Free dishes meaning NGCI (No gluten containing ingredients)

N - Contains Nuts

A service charge of 10% will be added to the table

## Main Course – Vegetarian

(Each dish is served with a taste of dhal, coconut sambal, poppadum's and steamed rice)

Main / sides

Elawalu Saha Tofu (vegetables & Tofu) ✓ GF

£16.25/£8.25

Carrots, green beans, leeks and tofu with green chillies, cinnamon, fenugreek and mixed curry powder

Wattakka (Pumpkin) ✓ GF

£16.25/£8.25

Pumpkin with onions, garlic, chilli powder, ground mustard, cinnamon, green leaf spinach

Parippu Hodi (Dhal) ✓ GF

£16.25/£8.25

Red lentil onions and spinach tempered using Sudu's special method

Kadala (Chickpea and Spinach) ✓ GF

£16.25/£8.25

Chickpea, onion, green chilli, curry leaves, cumin, tomato and spinach

Rathu Alla (Beetroot) ✓ GF

£16.25/£8.25

Beetroot, onion, tomatoes, turmeric and tempered with chilli flakes

## A Taste of Sri Lanka Vegetarian (minimum of 2 people to share)

£19.75 per person

Select 3 vegetable curries - beetroot, dhal, pumpkin, tofu, chickpea.

Served with steamed basmati rice, Roti with a yoghurt and cucumber dip & a small side of Pol Sambal

(Supplement will be added for specials)

✓ - Vegan

GF - Gluten Free dishes meaning NGCI (No gluten containing ingredients)

N - Contains Nuts

A service charge of 10% will be added to tables

## Drinks Price List

### Beer & Cider

Peroni 33cl	£4.80
Corona	£4.80
Cobra 33cl	£4.80
Large Cobra 66cl	£6.50
Stinky Bay IPA 33cl	£4.80
Holsten Non Alc	£3.00
Liberation Ale	£4.50
Magners	£4.80
Rekorderlig	£5.00

### Sri Lankan Beer

Lion 33cl	£4.80
Large Lion 66cl	£6.75

### Soft Drinks

Coke	£2.50
Diet Coke	£2.50
Lemonade	£2.50
Apple 55	£2.95
J20 Orange & Passion Fruit	£2.95

### Juices

Orange or Apple	£2.00
Mixers	£2.00
Still or Sparking Water 75cl	£4.00
Red Bull	£3.00

### Spirits & Liqueurs (25ml)

Arrack - Sri Lankan spirit	£4.50
Smirnoff Vodka	£4.50
Gordons / Bombay Gin	£4.50
Jack Daniels	£4.50
Famous Grouse	£4.50
Bacardi	£4.50
Lambs	£4.50
Jamesons	£4.50
Tequila	£4.50
Malibu	£4.50
Southern Comfort	£4.50
Baileys / Baileys Chocolate	£4.50
Tia Maria	£4.50
Sambuca	£4.50
Cointreau	£4.50
Jagermeister	£4.50
Limoncello	£4.50
Crème de menthe	£4.50
Qlayva	£4.50
Drambuie	£4.50
Cherry Brandy	£4.50
Grand Marnier	£4.50
Courvoisier	£4.50
Calvados	£4.50
Jura 10 yr old	£4.50
Archers	£4.50
Campari	£4.50
Richard	£4.50
Martini Bianco / Rosso	£4.50
Pimm's	£4.50