

RAMBUTAN

diaspora sri lankan cooking over an open fire

SHORTEATS & SNACKS

honeymoon melon acharu (v*) 4.75
gundu dosas with coriander sambol (v*) 6.5
hotel nippon beef & bone marrow rolls 12
fried mackerel bun with katta sambol mayo 12.5

CHARCOAL GRILL

jaffna-style dalesbred hogget skewers 9.5
grilled king prawns with goraka butter 20

FROM THE CLAY STOVES

red pineapple & mustard seed curry (v*) 14.5
aubergine, angelica & pickled fennel with moju dressing (v*) 14
middlewhite black pork belly curry 16.5
welsh mussel sodhi with agretti 15.5
saffron chicken pongal rice with mint sambol 19.5
kottu roti with devon crab, spring greens & hot butter 28

FRESH SAMBOLS

green mango, lime, daikon & fresh coconut sambol (v) 8
fried baby artichoke, tomato & shallot sambol (v*) 9.5
grilled courgette & charred red onion pachadi (v) 9

RICE & ROTI

butter roti (v) 4.5
white samba rice (v*) 3.75

HOMEMADE ICE CREAM

single scoop 6 / double scoop 10
lemongrass & lime ice cream (v)
mango & kithul ice cream (v)

Some dishes are very spicy! Please ask about spice tolerances and allergies. v = vegetarian v* = vegan.

We use regeneratively farmed vegetables from Shrub Provisions and Natoora, dayboat fish & seafood from Fin & Flounder and high welfare rare-breed meat from Swaledale & HG Walter.

An optional 12.5% for our staff will be added to your bill. Please note that we are cashless.

sparkling

Cava, Pago de Tharsys
Xarel-Lo, Valencia | 9 / 41

Despina, Quarticello
Malvasia, Emilia-Romagna | 11.5

white

Ciello Bianco, Ciello
Cataratto, Sicily | 7 / 33

White, Kamptal Kollektiv
Grüner Veltliner +, Kamptal | 9.5 / 44

Pinot Blanc, Yann Durrmann
Pinot Blanc, Alsace | 58

Big Salt, Ovum
Riesling & Gewürz, Oregon | 12.5 / 62

pink

Pink, Judith Beck
*Zweigelt & Blaufrankisch,
Burgenland* | 9 / 44

Rosé, Alessandro Viola
Nero d'Avola, Sicily | 63

orange

Zvari, John Okro
Rkatsiteli, Georgia | 10 / 47

Nespola, Tutti Frutti Ananas
Vermantino +, Roussillon | 61

red

Principio, Bodegas Pirineos
Moristel, Somontano | 7.5 / 34

Les Oliviers, D'Estézargues
Grenache/Syrah +, Rhone | 9 / 43

Cuvée Crush, J & T Bainbridge
Grolleau, Loire | 10.5 / 50 (*chilled*)

Testard, Grégory Guillaume
Cab. Sauvignon, Ardèche | 58

Poulsard 2023, Les Marnes Blanches
Poulsard, Jura | 70 (*chilled*)

*Our wines have an organic and low
intervention focus, sourcing from Tutto,
Beattie & Roberts, Les Caves de Pyrene, Vine
Trail, Wines Under the Bonnet & Gergovie*

cocktails

Curry Leaf Martini
*East London gin, curry leaf vermouth,
herb oil* | 11.5

Rambutan
*Cazcabel tequila, rambutan, lime,
chilli* | 11.5

Uppu Sherbet
*East London vodka, Italicus,
grapefruit, salt* | 11

Jungle Fowl
*Goslings dark rum, Campari,
passionfruit, kitbul, lime* | 11.5

Nelli Crush Sour
*Nelli crush, East London vodka,
pineapple, lemon* | 12.5

Pol Daiquiri
*Ceylon arrack, white rum, toasted
coconut, banana, lime* | 12
clarified with milk

Anasi Old Fashioned
*Brown butter-washed bourbon,
pineapple liqueur, bitters* | 13

beer / 330ml

Lost & Grounded, Keller Pils
6.5

Asahi, 0.0% Alcohol
5.5

soft drinks / 4.5

Ceylon Lime Iced Tea

Pandan Cream Soda

Lemongrass & Ginger Soda

Rose & Rambutan Shrub