



THE PEARL

AUTHENTIC SRI LANKAN CUISINE

MENU

Short Eats

Devilled Chicken

Fried chunks of Chicken Thigh glazed in a spicy red chilli paste with peppers & tomato (S)

£8

Mutton Rolls

Golden deep-fried spring rolls filled with rich curried mutton, potato & aromatic spices. Served with Hot & Sweet Dipping Sauce (G,E)

£9

Hot Butter Cauliflower Wings

Crispy battered florets tossed in sizzling butter, chilli paste & spring onions (G,V)

£7

Sri Lankan Scotch Egg

Island twist on a classic: boiled egg encased in spicy mackerel & potato, coated in crisp breadcrumbs with Lunu Miris Mayo (E,G)

£9

Hot Butter Squid

Crispy battered Squid chunks tossed in sizzling butter, chilli paste & spring onions (G,MO)

£8

Devilled King Prawns

Pan fried King Prawns glazed in a spicy red chilli paste with peppers & tomato (C,S)

£8

Parippu Vada

Crispy Spiced Lentil Fritters served with Spiced Lime Ketchup for Dipping (VE)

£7

Curry

Mutton Curry

£17.50

Slow-cooked succulent mutton pieces in a creamy coconut milk gravy, infused with a unique blend of roasted Sri Lankan spices, including cinnamon, cardamom & aromatic curry leaves (M)

Black Pork Curry

£15

A rich, dark, and aromatic Sri Lankan classic. Succulent pieces of pork slow-simmered in a complex, house-roasted blend of dark spices, black pepper, and tangy tamarind until they melt in your mouth (M)

Amma's Chicken Curry

£14.50

Home-style chicken curry just like Amma (Mum) used to make. Bone-in Chicken cooked in a wonderfully aromatic gravy with homemade Roasted Spices and Curry Leaves. A truly warming and flavourful taste of Sri Lankan heritage.

Parippu (Coconut Dhal)

£12

A comforting, warming, creamy and lightly spiced curry made from Red Lentils, Coconut Cream and Fragrant Spices (VE,M)

Beetroot Curry

£12

Julienne beetroot slow cooked in coconut milk with cinnamon and fenugreek. A vibrant, sweet and savoury dish (VE,M)

Kiri Malu (Yellow Fish Curry)

£13.50

A Sri Lankan coastal classic. Sustainable white fish poached gently in a golden turmeric and coconut milk broth with fenugreek & tomato

Kothu Roti

Sri Lanka's famous street food. Chopped roti flatbreads stir-fried on a sizzling griddle with eggs, fresh vegetables & aromatic curry spices (G,E)

Mutton

£14.50

(M,E,G)

Chicken

£13.50

(E,G)

Mixed Vegetable

£12.50

(G,E,V,VEA)

Mixed Meat

£15.50

(G,E,M)

+ Cheese

£1

Rice & Roti

Basmati Rice

£3

(VE)

Yellow Rice

£4

(D,V)

Chapati

£2

Soft whole wheat Flatbread (G,S,VE)

Pol Roti

£2

Flatbread made with a mix of flour & freshly grated coconut (G,VE)

Sides

Poppadom & Chutney

£1

Crispy Poppadom & Mango Chutney (VE)

Pol Sambal

£3

Coconut Relish made with Freshly Grated Coconut, Chili Flakes, Red Onion & Lime Juice (VE)

goes perfectly with pol roti

Seeni Sambal

£3

A rich, sweet & spicy chutney made from caramelised onions and aromatic spices (VE)

Lime Pickle

£1

A Fiery, Tangy & Sour Pickle made with Sun-Dried Limes, Chilli & Spices (VE,M)

Sweets

Watalappan (Sri Lankan Crème

£8

Caramel)

A rich, coconut milk custard sweetened with jaggery (palm sugar) and infused with cardamom and nutmeg. Baked slowly, topped with toasted cashews (V)

Spiced Pineapple Crumble

£8

A tropical twist on a classic. Served with Coconut Custard (V,G)

Coconut & Cardamon Banana

£8

Fritters

Fresh Bananas deep fried in a turmeric & cardamom crisp batter, smothered in a rich treacle sauce topped with a ginger nut crumb & coconut ice cream (V,D,G)

Allergens: D=Dairy, E=Egg, G=Gluten, GFA=Gluten Free Alternative Available, V=Vegetarian, VE=Vegan, VEA= Vegan Alternative Available M=Mustard, S=Soy, C=Crustacean, MO=Mollusc

*Should you have any special dietary requirements or allergens, please make sure to speak to a member of our team.

*All prices are inclusive of VAT. A discretionary 10% service charge will be added to groups of 4 or more.