

## SPICE CLUB Is Back!

Thursday 16<sup>th</sup> March 2023 from 18.00 onwards

Head Chef Yousuf presents his Sri Lankan tasting menu  
£49.50 per head including a complimentary glass of prosecco, wine or premium beer

### AMUSE BOUCHE

**Vadai** 🌶️ Gram lentil patties with ground spices (V)  
**Rice Crackers** Served with chutneys (V)

*Choose the vegetarian or non-vegetarian dish or a tasting platter of both for the courses below*

### 1<sup>st</sup> COURSE

**Devilled Prawns** 🌶️ (F) or **Devilled Momos** 🌶️ (G)  
Fried Black tiger prawns or dumplings in a spicy tangy sauce

### 2<sup>nd</sup> COURSE

**Chicken Kothu Roti** 🌶️ (E,G) or **Paneer Kothu Roti** 🌶️ (D,E,G)  
Shredded chicken or Indian cheese with paratha egg, leeks, cabbage and peppers

### 3<sup>rd</sup> COURSE

**Ceylon Mutton Curry** 🌶️  
Slow cooked mutton in shallots, tomatoes, fennel and curry leaves  
**Sri Lankan Seasonal Vegetable Stew** 🌶️  
Candied beetroot, stem broccoli, snow peas and potatoes in coconut sauce

### ACCOMPANIMENTS

**Aubergine Moju**  
Baby aubergine cooked with baby shallots, garlic mustard and fresh turmeric  
**Idiyappam - "String Hoppers"**  
Rice flour noodles  
**Turmeric Rice**

### DESSERT

**Watalappam**  
Coconut custard pudding made from palm sugar, eggs, coconut milk pandan leaves (E,N)

**Spice Rating:** 🌶️ Medium 🌶️🌶️ Spicy

**Allergens:** D - Dairy, E - Egg, F - Fish, G - Gluten, N - Nuts, V - Vegetarian, VE - Vegan  
Menu items may contain or come into contact with dairy, egg, fish, gluten, nuts and other allergens.  
Please ask a member of staff if you require more information.