

WELCOME TO OUR TABLE

SERVING IT UP SRI LANKAN STYLE

Relax & enjoy our 'Island Vibes', your dishes will come when they're ready.

KOTTHU

TCT FAVE

The ultimate street food fix! Hot griddled, shredded rotti with onion, leeks & carrots. For the full experience, add a fried egg, cheese, chicken or seafood.

VEGAN (VG)	9	CHICKEN	12
VEGETARIAN (V)	9	Slow cooked and full of flavour.	
Big veggie energy! With wok-scrambled, seasoned eggs.		MIXED SEAFOOD	15
ADD CHEESE	+2	Straight from the coast. An authentic mix of tender calamari, ocean mussels, prawns & fish.	
ADD CHICKEN LEG	+4		

Gluten-Free? No problem. Try our string hopper kotthu — a GF twist on the classic, using rice flour noodles stir-fried with chopped veg and/or meat. All the flavour, none of the gluten.

Like it spicy? 🌶️ Let us know and we'll turn up the heat.

SHORT EATS

Perfect to enjoy with our Island Cocotails.

CHEESY COLOMBO (V & GF)	8	LAMB ROLL	5.5
Colombo-style fried cheese cubes with sticky sauce (a family FAVE that's hit it off UK-side).		Crispy, golden & packed with flavour! Spiced lamb & potato with a sweet pineapple & sriracha kick on the side.	
HOT BUTTER CALAMARI (GF)	6/11	CHICKPEAS (VG & GF)	5
Calamari marinated in garlic & chilli, lightly battered and cooked in a punchy butter sauce... Goes down nicely with an ice-cold lager! 🍺		Stir fried in coconut oil, onions, garlic, mustard seeds, coconut shavings, curry leaves & crushed chillies.	
		POL ROTTI (VG)	4
		A Sri Lankan staple. Rustic coconut flatbread with a chilli hit from the lunu miris.	

TCT HOPPER NIGHTS

Join us on Wednesdays for Hopper Night and all your other favourites.

GO ALL IN WITH OUR BOTTOMLESS BRUNCH 🍷

Unlimited food, drinks & good times for 2 hours Fri, Sat & Sun - Last booking 4pm.

Find out more at www.thecoconuttree.com



THE COCONUT TREE

UNIQUELY SRI LANKAN



VEGGIE & VEGAN

KAJU MALUWA (CASHEW NUTS) (VG & GF)	9	MANGO CURRY (VG & GF)	8
Sri Lankan cashews and green peas in a sweet coconut curry. Our most creamy dish.		A slammin' Lankan classic! This dish packs a punch with it's epic combo of sweet, spicy & sour.	
PARIPPU (DHAL) (VG & GF)	5.5	FAT SISTER (VG & GF)	6.5
Creamy lentils blended with SL spices and coconut milk, slow cooked to perfection.		Tender squash cooked in coconut cream, curry leaves, pandan leaves & mustard seeds.	
HATH MALUWA (VG & GF)	7	TOFU & JACKFRUIT CURRY (VG & GF)	10
A Sri Lankan tradition on a plate. A creamy, fragrant curry with okra, peppers and seasonal veg.		Plant-powered and full of flavour. Slow-cooked jackfruit, tofu and peppers in a rich coconut curry with roasted spices and fragrant pandan leaves.	
HOT BATTERED CAULI (VG & GF)	7.5	HOT BATTERED MUSHROOMS (VG & GF)	7.5
Cauliflower with garlic and chilli, battered in polenta & served with caramelised onions.		Polenta battered button mushrooms with spicy caramelised onions.	
STRAIGHT UP BONCHI (VG & GF)	6	SRI-TATO (VG & GF)	7
Crunchy with a kick. Green beans flash fried with curry leaves & chilli. Topped with toasted coconut chunks.		Roast potatoes lightly fried & spiced Sri Lankan style.	

SIDES & SALADS

BEETROOT SALAD (VG & GF)	6	CUCUMBER SALAD (VG & GF)	6
Subtly sweet, shredded beetroot, with tomato.		A zingy cucumber, apple and radish salad in a coconut yoghurt with chillies and lime.	
COCONUT SAMBOL (VG & GF)	6	STICKY RICE 'KIRIBATH' (VG & GF)	5
A fresh coconut relish blended with shallots & spicy green chillies.		Rice cooked in coconut milk served with spicy lunu minis.	
PAROTTA ROTTI (VG)	4	BASMATI PANDAN RICE (VG & GF)	4
Sri Lankan flatbreads.			

All our food is freshly prepared each day. If you have any allergies, please let us know before ordering and scan the QR code for more information



V - Vegetarian VG - Vegan GF - Gluten Free 🌶️ - Bit spicy 🌶️🌶️ - SL spicy!

An optional 10% service charge will be added to your bill. This gets shared between the whole team. 🍷🌿

CAN'T DECIDE?

You pick some and we'll add a few TCT fave dishes.

ONLY 28 PP

MEAT & FISH

NEGOMBO FISH CURRY (GF)	11	JAFFNA GOAT & POTATO CURRY (GF)	12
Packed with Sri Lankan flavours. Succulent fillet of white fish cooked in Negombo spices and coconut milk.		Slow-cooked goat with potatoes in hearty Jaffna spices. A special recipe, courtesy of Chef's Dad. ❤️	
BLACK PORK (GF)	12	CHICKEN CURRY ON THE BONE (GF)	9
Pork belly slow-cooked in roasted TCT spices, a secret FAVE mix courtesy of our 'Granny Gertie'. ❤️		On the menu by popular demand from friends and family, a typical Sri Lankan curry.	
PRAWN AND SQUID CURRY (GF)	12		
A coastal favourite. Succulent prawns and tender squid simmered in a coconut curry sauce, with SL spices, pandan and curry leaves.			
DEVILLED			
DEVILLED PRAWNS (GF)	11	DEVILLED PORK & PINEAPPLE (GF)	10
King prawns in a spicy sticky sauce with fresh chillies & mixed peppers.		Crispy belly pork wok-fried with fiery chillies, red onions, and ripe pineapple chunks in a thick, tangy, and spicy soy-chilli glaze. A balance of sweet, sour & heat.	
DEVILLED WINGS (GF)	9		
Sri Lankan style fried chicken wings in a spicy, sticky sauce.			



SWEETS

TREACLE HOPPER WITH VANILLA ICE CREAM (V OR VG & GF)	6.5	PANNA COTTA (GF)	5
A warm folded hopper drizzled with golden treacle and served with vanilla ice cream.		A unique SL twist on panna cotta made with coconut milk, coconut treacle, garnished with pineapple chunks & lime zest.	
ICE CREAM (V, VG & GF OPTIONS)	4.5		
Hand crafted ice cream. Ask for our flavours.			

OUR STORY

Take a group of Sri Lankan friends and family brought together by a vision of bringing Sri Lankan eats to communities across the world. With hard work and dedication, the vision became a reality and The Coconut Tree was born.

We're passionate about sharing uniquely Sri Lankan flavours with the world. We serve our delicious Sri Lankan plates in a relaxed 'island vibe' setting, mixed in with our unrivalled hospitality and some great tunes.

Our customers, communities and everyone who works for TCT are extended family and 'everyone is welcome to our table' just like back home. Our plates are made for sharing and fit perfectly with our Island Cocotails.

Good Food, Good People, Good Times.

