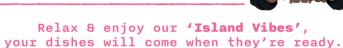
## SERVING IT UP SRI LANKAN STYLE

- DON'T expect a napkin... it's a roll of paper towels
- no expect an explosion of flavours in our dishes and island Cocotails
- no expect candles in half coconuts
- DON'T expect a massive food bill... do expect to spoil yourself with drinks
- DO expect veggies, meats and fish
- DO expect warm Sri Lankan hospitality
- NONT expect the volume to stay down too long!



## **HOPPERS**

A hopper is a bowl-shaped coconut milk pancake served with coconut sambol, seeni sambol (caramelised onions with a hint of cinnamon) & lunu miris (Sri Lankan salsa) Not for sharing, they're a must-have for first timers!!

PLAIN HOPPER (VG & GF) (113kcal)

EGG HOPPER (V & GF) (172kcal)

## **SHORT EATS**

Perfect to enjoy with our Island Cocotails.

#### LAMB CUTLETS

Three crispy balls filled with quality British minced lamb big island flavours & a pot of tangy pineapple ketchup.

CHEESY COLOMBO (V & GF)

Colombo-style fried cheese cubes with sticky sauce (a family FAVE that's hit it off UK-side).(721kcal)



(160kcal)

<<< Check out allergen <<< details here.



## **VEGAN**

## KAJU MALUWA [CASHEW NUTS] (VG & GF)

Our most creamy dish Sri Lankan cashews and green peas in a sweet coconut curry.(512kcal)

## PARIPPU [DHAL] (VG & GF)

A rich and creamy blend of lentils, SL spices and coconut milk, slowcooked to perfection. A must-try.(332kcal)

### FAT SISTER (VG & GF)

Tender pumpkin cooked in coconut cream, curry leaves, pandan leaves & mustard seeds.(136kcal)

**MEATS/FISH** 

CHICKEN CURRY ON THE BONE

On the menu by popular

family, a typical Sri

Slow-cooked goat with

Jaffna spices. A special

Lankan curry.(408kcal)

JAFFNA GOAT CURRY (GF)

potatoes in hearty

recipe, courtesy of

Chef's Dad . (425kcal)

demand from friends and

(GF) 🐺

4.5

## SRI-TATO (VG & GF)

Roast potatoes lightly fried & spiced Sri Lankan style.(320kcal)

### CHICKPEAS (VG & GF)

Stir fried in coconut oil, onions, garlic, mustard seeds, coconut shavings, curry leaves & crushed chillies. (380kcal)

#### HOT BATTERED MUSHROOMS (VG & GF)

BLACK PORK (GF)

(794kcal)

Polenta-battered button mushrooms mixed with spicy caramelised onions.(226kcal)

Pork belly slow-cooked

in roasted TCT spices,

Succulent tiger prawns

mixed with traditional

All our food is freshly prepared each day.

If you have any allergies, please let us know before ordering

spices & tomatoes,

topped with fresh

greens.(349kcal)

a secret FAVE mix

'Granny Gertie' ♥.

courtesy of our

PRAWN CURRY (GF)

#### KALE & CABBAGE SAMBOL (VG & GF)

A fresh mix of kale & cabbage, lightly sauteed in coconut oil with a pinch of curry leaves. (40kcal)

### 5C'S SAMBOL (VG & GF)

A zesty mix of 5C's: carrots, coriander, chilli, coconut & cucumber.(34kcal)

## COCONUT SAMBOL (VG & GF)

A fresh coconut relish blended with shallots & spicy green chillies. (244kcal)

DEVILLED CHICKEN WINGS 7.3

sauce mixed with fresh

Fried chicken wings

chillies and banana

HOT BUTTER CALAMARI (GF)

Calamari marinated in

garlic & chilli, lightly

battered and cooked with

an ice-cold LION lager!

a punchy butter sauce...

Goes down nicely with

in a spicy sticky

peppers.(295kcal)

## **KOTTHU or FRIED RICE**

This fine example of Sri Lankan street food is served all over the country and is made with finely chopped Rotti &/or meat.

#### TCT VEGAN KOTTHU (VG) (435kcal)

CHICKEN KOTTHU 😴

May contain bones. (545kcal)

10

BEEF BRISKET KOTTHU (535kcal)

### VEGAN FRIED RICE (VG & GF)

Wok fried with carrots, onions, green peas & TCT chilli paste.(281Kcal)

### PRAWN FRIED RICE (GF)

Wok fried with egg, carrots, onions, green peas, prawns & TCT chilli paste.(312Kcal)

## **SIDES**

### PAROTTA ROTTI (VG)

Sri Lankan flatbreads (240kcal)

BASMATI PANDAN RICE (VG & GF) 3.5 (77kcal)

STICKY RICE 'KIRIBATH' (VG & GF) 4.5 (143kcal)

## **CONDIMENTS**

#### SEENI SAMBOL (VG & GF) 1.5

Onions caramelised with a hint of cinnamon. (86kcal)

#### BRINJAL MOJU (VG & GF)

Proudly pickled aubergine.(140kcal)

## TCT CHILLI PASTE (VG & GF)

Not for the fainthearted.(122kcal)

## **CAN'T DECIDE?**

We'll choose some of our fave dishes along with our legendary Hopper. This is not a set menu, pick a few along with us and let's make your choice rock.

MEAT + FISH

25 PP

20 PP

VEG + VEGAN

# EXPRESS LUNCH 🥎

### IN AND OUT IN 30 MINS!!

Hopper Curry Sambol or condiment Rotti or Rice Soft or hot drink

(MONDAY-FRIDAY 12-4PM)



5

## **SWEETS**

### SRI LANKAN CAKE & VANILLA ICE CREAM (V)

SL style coconut cake made with cinnamon, ginger, nutmeg, dried fruits, cherries, cashews & coconut treacle. (490kcal)

## MILO CHOCOLATE BISCUIT PUD (V)

Hold tight chocolate lovers... layers of SL tea biscuits and light chocolate MILO mousse topped with 70% of the dark stuff.(587kcal)

#### SALTED CARAMEL ICE CREAM (V & GF) 4.5

Hand crafted ice cream with caramel sauce and candied cashews. (298kcal) Vegan options available.

## THIRSTY? TURN OVER FOR DRINKS





7.5

HEADS UP! Nutritional information is given

per portion in calories(kcal). Adults need

around 2000kcal per day.

between the whole TCT team.

V - Vegetarian VG - Vegan GF - Gluten Free 👸 - Sri Lankan Spicy

(349kcal)

An optional 10% service charge will be added to your bill. This gets shared

# COCOTAILS (\*\*)

We've combined some of the finest ingredients to create a delectable menu of Island Cocotails, inspired by the flavours of Sri Lanka. There's something for everyone: premium spirits, iconic sharing party pieces to low sugar, low & no alcohol. Check out the menu below...

### TCT FAVES: 10 or ANY TWO FOR 18

#### NOW OR NEVER NEGRONI

Sri Lankan botanical Gin, Suze gentian root liqueur & Belsazar White Vermouth. Island botanical flavours in combo with a sour smacking lolly.



#### THE DRUNKEN SRI LANKAN

A fiery mix of Sri Lankan whisky made from coconut flower sap, with native flavours turmeric & lime, topped with ginger beer.



#### RASPBANGIN MARTINI

Absolut Vanilla Vodka with hints of maple syrup, mint, gentian & nettle. Fresh crushed raspberries & a squeeze of lemon.



### HIT ME UP MEZCAL

A tantalizing blend of Mezcal, Cointreau, Coconut Treacle and coriander. Served with Sri Lankan Achcharu garnish, its sweet and smoky flavours are guaranteed to tickle your taste buds.



### TCT SMOKED OLD FASHIONED

A twist on the prohibition classic: Ceylon Arrack, Bulleit Bourbon and Chocolate Bitters infused with smoke & served with a giant coconut ice ball. A wicked kick with a soft landing!



### YAKA

Not for the fainthearted but easy on the head: pure hand crafted double shots of El Rayo tequila – a smooth sweet flavour, squeeze of lemon, tear of mint & drop of honey.



## 7 OR TWO OF THE SAME FOR 12

## ST. COLOMBO

A refreshing mix of Gin & Elderflower, topped with lemonade and soda.



## **BEACH BOY**

Coconut Rum & Pineapple flavours exuding warm sunset vibes – a Sri Lankan East Coast surfers FAVE!



### **RIO RUMBLE**

A refreshing, tropical mix of Rio, White Rum and passion fruit liqueur.



## 8 OR TWO OF THE SAME FOR 14

### **SRIKI-TIKI**

A perfect blend of island flavours: golden & coconut rum, pineapple, guava, lime and a cheeky hint of raspberry.



### **SRI-PRESSO MARTINI**

An Asian inspired twist on this espresso-based classic. With premium vodka shaken with 77 Black, a cold brew coffee and vanilla artisan liqueur, with cardamom infused sugar.



### MOJITOS

TCT style refreshing Mojito made with white rum. Choose your flavour: Raspberry or Passion Fruit.



## TCT SHARING COCOTAILS



## WILD BLING TING {4 SHARING}

Only for those seeking good times . A giant elephant full of bangin spirits bursting with island tropical flavours, served with a bottle of the best sparkling bubbles. Keep topped up!



## CLASSIC PINA COLADA {2 Sharing}

A tropical blend of Captain Morgan's Gold Rum, rich coconut cream & fresh pineapple juice.







22

25

28.5

We like nothing more than customers sharing their TCT moments - just remember to share the love by tagging @TheCoconutTreeUK and #lovesharelankan



WHITE WINE	125ml / BOTTLE
TREBBIANO, ITA	3.9 / 19.5
SAUVIGNON BLANC, CHI	4.2 / 20
CHENIN BLANC, SA	22
PINOT GRIGIO, ITA	26
SAUVIGNON BLANC, NZ	28.5
RED WINE	125ml / BOTTLE
SANGIOVESE, ITA	3.9 / 19.5
MERLOT, CHI	4.2 / 20

<b>ROSE WINE</b>	125ml / BOTTLE
NV SANGIOVESE ROSATO, ITA	4.2 / 19.5
COTES DE PROVENCE ROSE, FRA	28

TOOMA RIVER SHIRAZ. AUS

MELODIAS MALBEC, ARG

RIOJA, SPN

<b>SPARKLING WINE</b>	125ml / BOTTLE
PROSECCO ROSE	24
PROSECCO	4.5 / 24

## DRAUGHT, BOTTLES & CANS

PREMIUM LAGER	6
LAGER	5
CIDER	5
IPA	6.5
LION LAGER 330ml / 4x330ml	5 / 16
<b>0% BEER 330ml</b> (56kcal)	5

## MOCOTAILS (TWO OF THE SAME FOR 8)

FALLEN PORN STAR (121kcal)	6
VIRGIN MOJITO RASPBERRY / PASSION FRUIT (121kcal)	5
PINA COLADA ZERO (163kcal)	5

## **SOFTS / HOT DRINKS**

MINT RASPBERRY / PASSION FRUIT ICE TEA (88kcal/100kcal)	4
LIME SPRITE (90kcal)	3
DIRTY TURMERIC COCONUT LATTE (VG) (60kcal)	3
Coca Cola zero (60kcal)	3

## DON'T KNOW WHAT TO CHOOSE? ASK ABOUT OUR FAVES!

# THE COCONUT TREE

## **OUR STORY**

Founded by a group of Sri Lankan friends & cousins, The Coconut Tree is more than just a bar and restaurant - we're a family! A family with a vision of sharing our Sri Lankan heritage and cuisine with communities far and wide.

Spotting an opportunity to transform a tired old ale house into a little slice of Sri Lanka, The Coconut Tree in Cheltenham opened its doors in 2016. Restaurants in Bristol, Oxford, Cardiff, Bournemouth, Bath, Reading and Birmingham soon followed.

The passion to share our exciting menu of uniquely Sri Lankan flavours is as strong as ever. So is showing our unrivalled hospitality, serving shareable small plates in a relaxed setting surrounded by great people with good tunes and drinks. For that real 'Island Vibes' experience!

Customers, communities and everyone who works for The Coconut Tree are extended family... and, just like back home, 'everyone's welcome to our table'.