WELCOME TO OUR TABLE

SERVING UP TAPAS SRI LANKAN STYLE

THE COCONUT TREE
UNIQUELY SRI LANKAN

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

CAN'T DECIDE? ONLY 30 PP

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

SHORT EATS

Perfect to enjoy with our Island Cocotails.

CHEESY COLOMBO (V & GF) 8
Colombo-style fried cheese cubes with sticky sauce (a family FAVE that's hit it off UK-side).

HOT BUTTER CALAMARI (GF) 6/11
Calamari marinated in garlic & chilli, lightly battered and cooked in a punchy butter sauce... Goes down nicely with an ice-cold lager!

NEW

LAMB ROLL 5.5
Crispy, golden & packed with flavour! Spiced lamb & potato with a sweet pineapple & sriracha kick on the side.

CHICKPEAS (VG & GF) 5
Stir fried in coconut oil, onions, garlic, mustard seeds, coconut shavings, curry leaves & crushed chillies.

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!!

EGG HOPPER (V & GF) 4.75
PLAIN HOPPER (VG & GF) 4.25

50p from each Hopper sale will be donated to our nominated Sri Lankan charity.

KOTTHU

TCT FAVE

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

VEGAN (VG) 9

VEGETARIAN (V) 9
Big veggie energy! With wok-scrambled, seasoned eggs.

ADD CHEESE (V & GF) +2
TOP WITH A FRIED EGG (V & GF) +1

CHICKEN 12
Slow cooked and full of flavour.

MIXED SEAFOOD 15
Straight from the coast. An authentic mix of tender calamari, ocean mussels, prawns & fish.

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.

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



VEGGIE & VEGAN

KAJU MALUWA (CASHEW NUTS) (VG & GF) 9
Sri Lankan cashews and green peas in a sweet coconut curry. Our most creamy dish.

PARIPPU (DHAL) (VG & GF) 6.5
Creamy lentils blended with SL spices and coconut milk, slow cooked to perfection.

HOT BATTERED CAULI (VG & GF) 7.5
Cauliflower with garlic and chilli, battered in polenta & served with caramelised onions.

TCT FAVE

KALE & CABBAGE (VG & GF) 6
A fresh mix of kale & cabbage, sauteed in coconut oil and spices with grated coconut and a pinch of curry leaves.

TOFU & JACKFRUIT CURRY (VG & GF) 10
Plant-powered and full of flavour. Slow-cooked jackfruit, tofu and peppers in a rich coconut curry with roasted spices and fragrant pandan leaves.

NEW

FAT SISTER (VG & GF) 7.5
Tender squash cooked in coconut cream, curry leaves, pandan leaves & mustard seeds.

SRI-TATO (VG & GF) 7
Roast potatoes lightly fried & spiced Sri Lankan style.

LOVE SHARE LANKAN

SALADS & SAMBOL

NEW

SL STYLE SWEETCORN (VG & GF) 6
Crunchy sweetcorn and grated carrot finished with a sauté of mustard seeds, curry leaves, pandan & chilli.

BEETROOT SALAD (VG & GF) 6
Subtly sweet, shredded beetroot, with tomato.

NEW

COCONUT SAMBOL (VG & GF) 6
A fresh coconut relish blended with shallots & spicy green chillies.

CUCUMBER SALAD (VG & GF) 6
A zingy cucumber, apple and radish salad in a coconut yoghurt with chillies and lime.

NEW

RICE & ROTTI

FRIED RICE

Wok fried with carrots, onions, green peas & TCT chilli paste.

VEGAN (VG & GF) 7
VEGETARIAN (V & GF) 9
MIXED SEAFOOD (GF) 13
TOP WITH A FRIED EGG (V & GF) +1

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

BASMATI PANDAN RICE (VG & GF) 4

STICKY RICE 'KIRIBATH' (VG & GF) 5
Rice cooked in coconut milk served with spicy lunu minis.

PAROTTA ROTTI (VG) 4
Sri Lankan flatbreads.

POL ROTTI (VG) 6
A Sri Lankan staple. 2 rustic coconut flatbreads with a chilli hit from the lunu miris.

NEW

MEAT & FISH

NEGOMBO FISH CURRY (GF) 11
Packed with Sri Lankan flavours. Succulent fillet of white fish cooked in Negombo spices and coconut milk.

BLACK PORK (GF) 12
Pork belly slow-cooked in roasted TCT spices, a secret FAVE mix courtesy of our 'Granny Gertie'.

TCT FAVE

JAFFNA GOAT & POTATO CURRY (GF) 12
Slow-cooked goat with potatoes in hearty Jaffna spices. A special recipe, courtesy of Chef's Dad.

CHICKEN CURRY ON THE BONE (GF) 9
On the menu by popular demand from friends and family, a typical Sri Lankan curry.

DEVILLED

DEVILLED PRAWNS (GF) 11
King prawns in a spicy sticky sauce with fresh chillies & mixed peppers.

DEVILLED WINGS (GF) 9
Sri Lankan style fried chicken wings with peppers & red onions in a spicy, sticky sauce.

NEW

DEVILLED PORK & PINEAPPLE (GF) 10
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.

SWEETS

TREACLE HOPPER WITH VANILLA ICE CREAM (V OR VG & GF) 6.5
A warm folded hopper drizzled with golden treacle and served with vanilla ice cream.

NEW

MILO CHOCOLATE BISCUIT PUD (V) 7
Hold tight chocolate lovers... layers of SL tea biscuits and light chocolate MILO mousse topped with chocolate.

PANNA COTTA (GF) 5
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.

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.