

Snacks

Banana Chips *vg*
Curry Leaf Peanuts *vg*

4.20 each



Tipples

Mango Gimlet
Lion’s Margarita
Pandan Negroni

4.80 each

Our menu is inspired by dishes we’ve loved in Sri Lanka and South India. Timeless recipes handed down generations, classic and regional delicacies, some transported and others reimagined in our signature Hoppers style.

Short Eats

to get you started

Chickpea + Raw Mango Salad *vg* 7.00
with fresh cucumber, coconut and kale on a creamy coriander and sesame dressing

Chilli Garlic Broccoli *vg* 9.80
light batter fried broccoli in a chilli + garlic sauce

Yoghurt Vadai *v* 9.40
savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps

Devilled Paneer *v* 11.20
paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce

Mussel Hodi 13.20
mussels steamed in coconut milk, pandan and lemongrass topped with a samphire + coconut sambol

Hot Butter Squid 13.20
crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers

Ginger Tamarind Chicken Wings 11.20
crispy fried chicken wings tossed in a tangy ginger + tamarind sauce

Mutton Rolls 9.80
crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup

Beef Rib Fry 15.60
Kerala-style stir-fried boneless beef short rib chunks and potatoes, with pickled onions

Bone Marrow Varuval 14.20
roasted bone marrow curry, served with a flaky roti

Roasts + Grills + Rice
centrepiece dishes, best shared

Charred Hispi Cabbage *vg* 13.40
in a mild coconut curry topped with samphire sambol

Banana Leaf Roasted Bream 28.40
lemongrass masala marinated whole fish cooked in banana leaf

Kalupol Roast Chicken 19.40 | 36.20
our signature kalupol marinated roast chicken, with beetroot mallung and rasa gravy

Tamarind + Fennel Pork Ribs 26.20
slow-cooked baby back ribs with a sticky chilli-tamarind glaze

Sizzling Lamb Chops 34.00
masala marinated lamb chops served sizzling

Mushroom + Lentil Buriani *vg* 23.40
Sri Lankan buriani of layered basmati rice and mushroom, lentil and cashew curry

Chicken Buriani 24.60
Sri Lankan buriani of layered basmati rice and aromatic chicken curry

Lamb Shank Buriani 29.80
Sri Lankan buriani of layered basmati rice and lamb shank curry

Karis

Our signature comforting curries

Upcountry Brinjal Kari *vg* 12.20
a recipe from Sri Lanka's hill country, tender aubergine stewed in a mustard and coconut curry

Jaffna Pumpkin Kari *vg* 12.40
Jaffna spiced roasted pumpkin curry

Sweet Potato Dhal Kari *vg* 12.20
creamy red lentil curry with sweet potato

Black Pork Kari 16.60
a Negombo favourite, pork belly curry cooked with roasted coconut and raw rice, finished with goraka

Prawn + Raw Mango Kari 24.00
Kerala-style mustard and coconut curry with whole king prawns and raw green mango

Lankan Chicken Kari 15.20
classic red chicken curry cooked with homemade Sri Lankan curry powder, pandan and lemongrass

Jaggery Lamb Kari 17.60
rich, slow-cooked South Indian lamb curry, balanced with jaggery + tamarind

Hoppers + Dosas + More
perfect to mop up curries and gravies

Hopper *vg* | Egg Hopper *v* 6.60 | 7.80
traditional Sri Lankan bowl-shaped pancake made using a fermented rice and coconut batter, plain or with a runny egg in the centre

Dosa *v* | Chilli Cheese Dosa *v* 6.80 | 8.60
crisp South Indian crepe made using a fermented rice and lentil batter, plain or filled with fresh green chillies, podi powder and melted cheese

Steamed String Hoppers *vg* 6.60
three hand-pressed rice flour noodle discs

Roti *vg* 3.80
flaky South Indian layered bread

Pilau Rice *vg* 4.80
fragrant basmati pilau rice

House Sambols *vg* 3.20
coconut and caramelised onion, pair with hoppers

House Chutneys *vg* 3.20
coconut + tomato, pair with dosas

Brinjal Moju *vg* 4.30
sweet and sour aubergine pickle

Extras

sides to brighten up your plate

Cabbage + Kale Mallung *vg* 4.60
lightly cooked Sri Lankan salad

Curry Leaf + Mustard Raita *v* 4.20
cooling tempered yoghurt

Drumstick Sambhar *vg* 6.20
lentils with drumsticks and pearl onions

Potato Fry *vg* 4.80
spiced mashed potatoes

Steamed Idli *vg* 6.60
two savoury rice and lentil cakes

Kiri Hodi *vg* 4.60
mild coconut curry with pandan + lemongrass

The Hoppers Experience

Our favourite way to eat at Hoppers. A journey through our most-loved flavours, with a table full of dishes that are made to be shared.

£35 pp

designed for the whole table

TO BEGIN

short eats and starters for the table to share, choose any three

Chickpea + Raw Mango Salad *vg*

Mutton Rolls | Hot Butter Squid | Idli Sambhar *vg*

Yoghurt Vadai *v* | Devilled Paneer *v*

THE KARIS

choose one per person

Upcountry Brinjal Kari *vg* | Lankan Chicken Kari | Jaggery Lamb Kari

WITH ALL OF THESE

all included for the table

Sweet Potato Dhal Kari *vg*

Seeni Sambol *vg*

Beet, Cabbage + Kale Mallung *vg*

Tomato Chutney *vg*

SCOOP IT ALL UP

choose one per person

Hopper *vg* | Egg Hopper *v* | Dosa *v* | String Hoppers *vg* | Pilau Rice *vg*

A SWEET FINISH

Add any dessert from our menu +£5 per person

Prefer to leave it to us? We'll happily recommend dishes for you.



Glossary

Brinjal aubergine or eggplant
Drumstick moringa pod, mild and earthy
Goraka sun-dried fruit lending gentle sourness to Sri Lankan curries
Jaggery unrefined palm or cane sugar with deep caramel sweetness
Kari the Tamil term for a curry or gravy

Paneer soft homemade Indian cheese
Podi seasoning powder made with dried lentils and chilli
Pol Sambol relish made with ground coconut, onion and chilli
Seeni Sambol sweet, tangy, and spicy caramelised onion relish
Vadai savoury fritter made with fermented lentils and spices