

Snacks

Banana Chips *vg*
Curry Leaf Peanuts *vg*

4.20 each



Tipples

Mango Gimlet
Lion’s Margarita
Pandan Negroni
Tollystar Martini

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 reimagedined in our signature Hoppers style.

Short Eats

to get you started

Chickpea + Raw Mango Salad <i>vg</i>	7.00	Devilleed Paneer <i>v</i>	11.20	Kochi Chilli Chicken Chop	9.80
with fresh cucumber, coconut and kale on a creamy coriander and sesame dressing		paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce		fried chicken chop in a chilli and curry leaf crumb	
Chilli Garlic Broccoli <i>vg</i>	9.80	Prawn Paniyaram	12.40	Mutton Rolls	9.80
light batter fried broccoli in a chilli + garlic sauce		crisp paniyaram balls filled with masala prawns, with a Chettinad rasa to dip		crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup	
Yoghurt Vadai <i>v</i>	9.40	Hot Butter Squid	13.20	Bone Marrow Varuval	14.20
savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps		crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers		roasted bone marrow curry, served with a flaky roti	

Tawa + Rice

centrepiece dishes, best shared

Charred Hispi Cabbage <i>vg</i>	13.40	Crab Kari Omelette	20.20	Short Rib Beef Biryani	28.40
in a mild coconut curry topped with samphire sambol		Madurai-inspired crab curry omelette, served with a flaky thread parotta, podi-coated soft shell crab and crab gravy		Dindigul-style beef short rib biryani with a tarka fried egg, onion raita and lime pickle	
		Lamb Benne Dosa	19.60	Chicken Buriani	24.60
		Bangalore-style buttery dosa filled with a pulled lamb shoulder masala and pickled onions		Sri Lankan buriani of layered basmati rice and aromatic chicken curry	
				Mushroom + Lentil Buriani <i>vg</i>	23.40
				Sri Lankan buriani of layered basmati rice and mushroom, lentil and cashew curry	

Karis

Our signature comforting curries

Upcountry Brinjal Kari <i>vg</i>	12.20	Kerala Sizzling Fish Kari	17.60	Jaggery Lamb Kari	17.60
a recipe from Sri Lanka's hill country, tender aubergine stewed in a mustard and coconut curry		salmon fillet cooked in a banana leaf, served sizzling with a Kerala-style curry		rich, slow-cooked South Indian lamb curry, balanced with jaggery + tamarind	
Sweet Potato Dhal Kari <i>vg</i>	12.20	Lankan Chicken Kari	15.20		
creamy red lentil curry with sweet potato		classic red chicken curry cooked with homemade Sri Lankan curry powder, pandan and lemongrass			

Hoppers + Dosas + More

perfect to mop up curries and gravies

Hopper <i>vg</i> Egg Hopper <i>v</i>	6.60 7.80	Roti <i>vg</i>	3.80
traditional Sri Lankan bowl-shaped pancake made using a fermented rice and coconut batter, plain or with a runny egg in the centre		flaky South Indian layered bread	
Dosa <i>v</i> Chilli Cheese Dosa <i>v</i>	6.80 8.60	Pilau Rice <i>vg</i>	4.80
crisp South Indian crepe made using a fermented rice and lentil batter, plain or filled with fresh green chillies, podi powder and melted cheese		fragrant basmati pilau rice	
Steamed String Hoppers <i>vg</i>	6.60	House Sambols <i>vg</i>	3.20
three hand-pressed rice flour noodle discs		coconut and caramelised onion, pair with hoppers	
		House Chutneys <i>vg</i>	3.20
		coconut + tomato, pair with dosas	

Extras

sides to brighten up your plate

Cabbage + Kale Mallung <i>vg</i>	4.60
lightly cooked Sri Lankan salad	
Curry Leaf + Mustard Raita <i>v</i>	4.20
cooling tempered yoghurt	
Drumstick Sambhar <i>vg</i>	6.20
lentils with drumsticks and pearl onions	
Potato Fry <i>vg</i>	4.80
spiced mashed potatoes	
Steamed Idli <i>vg</i>	6.60
two savoury rice and lentil cakes	

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

Benne Dosa	Bangalore-style dosa enriched with butter
Brinjal	aubergine or eggplant
Dindigul	Tamil Nadu town famed for peppery, tangy biryanis
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
Paniyaram	savoury griddle cakes made with lentil batter
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
Tawa	flat griddle used for roasting, frying or searing
Vadai	savoury fritter made with fermented lentils and spices