rotti

Paratha Ⓥ Unleavened flatbread	£ 4.95
Savoury Roti ⓋⓎ Roti cooked with tomato, onion, pepper and coconut with a touch of spice	£ 4.50
String Hoppers ⓋⒼⓎ Fine strings of rice flour dough steamed in lacy circles	£ 4.50

side dishes

Lentil Curry ⓋⒼⓎ Cooked in spices and fresh herbs, tomato, onion and coconut milk	£ 5.50
Spicy Potato ⓋⒼⓎ Potato with onion, tomato, and a hint of chilli	£ 5.50
Aubergine & Capsicum Ratatouille ⓋⒼⓎ Slowly cooked with red onion, cinnamon, cardamon and tomato with aromatic spices	£ 5.95
Coconut Sambal ⓋⒼⓎ Shredded coconut mixed with chopped onion, tomato, and a hint of chilli	£ 4.45
Sini Sambal ⓋⒼ Cinnamon and chilli flavoured caramelised onion	£ 4.45
Tomato & Onion Salad ⓋⒼⓎ	£ 4.45
Sri Lankan Omelette Egg pan fried with tomato, onion, black pepper and a hint of green chilli	£ 6.45
Papadam Ⓥ	£ 1.50
Sauces for Papadam ⓋⒼ Yoghurt Dip, Pineapple Chutney or Sweet & Sour Chilli	£ .50
House Special Hummus ⓋⒼⓎ	£ 1.00

sweets

Wattalappan ⓋⒼ Traditional Sri Lankan pudding, made with egg, treacle and coconut mixed with cardamon	£ 6.00
Sri Lankan Pancake ⓋⒼⓎ Raspberry & orange coconut in palm treacle	£ 6.00
Home Baked Coconut & Malibu Cheesecake ⓋⒼ	£ 6.45
Mango & Strawberry with Grand Marnier ⓋⒼⓎ	£ 5.45
Ice Cream - selection	£ 4.50

Dessert Wine - Bottle (375ml) £18.95 Glass (100ml) £ 5.95 Glass (50ml) £ 3.95

beverages

Coffee	£ 3.50	Selection of Teas (Camomile, Mint, Ceylon, Earl Grey, Fruit Tea Chai Tea, Lemon & Ginger, Green Tea and Decaf)	£ 3.50
Decaf Coffee	£ 3.50		
Hot Chocolate	£ 3.50		
Liqueur Coffee	£ 6.95		

ALL PRICES ARE INCLUSIVE OF VAT

Our commitment to maintaining the highest standards of food safety includes diligent efforts to minimise the risk of allergen cross-contamination. While we take every precaution possible, please be aware that we cannot provide a 100% guaranteed free from allergen environment. If you have an allergy please speak to a member of staff about the allergens in our food.

Ⓥ Vegetarian ⒼⒻ Gluten Free Ⓨ Vegan

Moonstone
Sri Lankan Restaurant

Moonstone is a family run business, named after the highest quality moonstone gems which are mined on the South Coast of Sri Lanka. Moonstone is also the name of decorated stone with traditional carvings used at the doorsteps of olden day castles and temples.

Moonstone's philosophy is to serve a unique variety of authentic Sri Lankan food, cooked in the traditional way by family chefs from the south coast of Sri Lanka in a relaxing environment with outstanding customer service.

Sri Lankan curries are tasty but not necessarily hot! They are distinguished by being light, delicately spicy with an abundance of fresh herbs and a dash of fresh coconut - tantalising to the palette and light to digest.

All the curries are available from mild to hot.

Sri Lankan curry powder is a blend made from several spices separately roasted and then ground together. Our curry powder is home made within the family and has been handed down through the generations.
This intricate blend of spices consists of coriander, turmeric, cumin, fennel, curry leaves and rumpa. The curry powder used with meat also includes cinnamon, cardamon and cloves.

As all our food is freshly prepared, please allow time accordingly.

Please note a discretionary 10% Service charge will be added to your final bill.

If you enjoyed your meal then please leave us a review.

Google Reviews ★★★★★ tripadvisor

starters

Vegetable Samosa Ⓥ Ⓨ — £ 5.95
With yoghurt dip

Vadai with Sri Lankan Yoghurt Dressing Ⓥ GF Ⓨ — £ 6.00
Deep fried lentil dumplings with curry leaves, dhal, onion and seasoning with Sri Lankan yoghurt dressing

Mango Salad with Chef's Special Dressing Ⓥ GF Ⓨ — £ 6.00
Tangy mango and tomato salad with fresh lime, coriander, chef's special dressing - a cross between sour and sweet

Paratha Flatbread Ⓥ — £ 6.95
Served with 3 dips - House special hummus, coconut sambol and yoghurt dip

Fish Ball with Sri Lankan Pineapple Chutney — £ 6.95
Three tuna and potato balls cooked in aromatic spices with home-made pineapple chutney

Warm Sardine Salad GF — £ 7.00
Two deep fried seasoned crisp whole sardines (including bones), served with salad and chefs dressing

Chicken Roll with Sri Lankan Sweet & Sour Sauce — £ 6.45
A roll filled with chicken and savoury vegetables

Vegetable curries Ⓥ GF Ⓨ

Come and indulge in the unique variety of vegetables that we offer....
Each of the following curries are cooked in a similar way, with spices and fresh herbs, tomato, onion and coconut milk.
The flavour and textures are unique, depending on the main ingredients used.

Chickpea	£12.50	Sweet Potato	£12.50
Beetroot	£12.50	Okra	£12.50
Potato & Cabbage	£12.50	Spinach and Lentil	£12.50
Aubergine	£12.50	Jackfruit	£12.95
Leek & Carrot	£12.50	Cashew Nuts, Peas & Garlic	£12.95

Aubergine & Capsicum Sri Lankan Ratatouille Ⓥ GF Ⓨ — £12.50
Aubergine and capsicum slowly cooked with red onion, cinnamon, cardamon and tomato with aromatic spices to seal the flavour

Lentil & Savoy Greens Mallum Ⓥ GF Ⓨ — £12.50
A unique style curry dish cooked with fresh grated coconut, mixed with light traditional spices

Cauliflower Devilled Ⓥ — £12.50
Special Sri Lankan style stir fried dish with onion, capsicum and tomatoes, cooked in garlic and ginger sauce

Jackfruit Devilled Ⓥ — £12.95
Special Sri Lankan style stir fried dish with onion, capsicum and tomatoes, cooked in garlic and ginger sauce

rice dishes

Plain Steamed Rice Ⓥ GF Ⓨ	£ 3.95	Garlic & Lemon Rice Ⓥ GF Ⓨ	£ 4.95
Vegetable Fried Rice Ⓥ GF Ⓨ	£ 5.00	Egg Fried Rice	£ 5.95
Chicken Fried Rice	£ 6.45	Seafood Fried Rice	£ 9.45
Mixed Fried Rice	£ 9.45		

Seafood, egg and meat

fish & seafood

Seafood Curries GF
Cooked in herbs and a delicious aromatic sauce with fresh coconut to seal in the unique flavours

Mixed Seafood (Squid, King Prawn & Tuna)	£16.50	Tuna Steak	£16.50
King Prawns	£15.50		

Devilled Dishes
Special Sri Lankan style stir fried dish with onion, leek, capsicum and tomatoes cooked in a garlic and ginger sauce

Mixed Seafood (Squid, King Prawn & Tuna)	£16.50	Tuna Steak	£16.50
King Prawns	£15.50		

Grilled Tuna Steak Meal GF — £19.95
Served with garlic and lemon rice and aubergine and capsicum ratatouille

Moonstone Special Red Snapper GF — £22.95
Marinated in selected spices and served on a bed of spiced squash/sweet potato mix and special rice

Meat dishes

Traditional Meat Curry GF
Meat cooked in a unique blend of home-made spices and herbs in a cinnamon and coconut sauce

Chicken	£14.50	Lamb	£14.95
Beef	£14.95		

South Coast Special Dish GF
Meat marinated in selected spices to seal the flavour with a twist of freshly squeezed lime and cardamon, slowly cooked with a dash of sauce

Chicken	£14.50	Lamb	£14.95
Beef	£14.95		

Devilled Dishes
Special Sri Lankan style stir fried dish with onion, leek, capsicum and tomatoes, cooked in a garlic and ginger sauce

Chicken	£14.50	Lamb	£14.95
Beef	£14.95		

Black Pork Curry — £14.50
Slow cooked pork belly in the finest home roasted spicy mixture

Chicken Kotthu — £14.99
This fine example of Sri Lankan street food made with chopped roti, mixture of vegetables, egg and chicken

Noodles

Sri Lankan Style Noodles
Gently steamed noodles tempered in the traditional Sri Lankan way with shredded vegetables and a dash of exotic flavour

Vegetable Noodles Ⓥ Ⓨ	£ 5.00	Egg Noodles	£ 5.95
Chicken Noodles	£ 6.45	Seafood Noodles	£ 9.45
Mixed Noodles	£ 9.45		

Egg, meat and seafood