

Trishna

STARTER

ALOO TOKRI CHAT [potato, masala chickpea, tamarind, sweet yoghurt] <i>Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015</i>	11.00 11.00
ARTICHOKE & SQUASH SAMOSA [masala peas, toasted pumpkin seeds, chutney, murabba] <i>Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015</i>	10.00 11.00
TAWA SUBZ SALAD [candy beetroot, broccoli, lotus root, peashoot, mustard dressing] <i>Hambledon Classic Cuvée, Hampshire, England NV</i>	10.00 12.00
KOLIWADA SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney] <i>Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2014</i>	13.00 13.00
NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney] <i>Brut Réserve, Philippe Gonet, Champagne, France NV</i>	13.50 14.00
RED LEG PARTRIDGE CHUKKA [curry leaves, black pepper, Indian onion, parotta] <i>Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013</i>	12.50 9.00
BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs] <i>Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017</i>	14.00 10.00

TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat] <i>Reto, Juan Antonio Ponce, Manchuela, Spain 2017</i>	11.00 10.00
SUBZ SEEKH KEBAB [organic sprout chat, curry leaf oil, mint chutney] <i>Petit Manseng, Symphonia, King Valley, Australia 2008</i>	10.00 14.00
TANDOORI PRAWN BALCHAO [palm vinegar, mace, red chilli, idiyappam] <i>Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2014</i>	24.00 13.00
SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat] <i>Unlitro, Ampeleia, Tuscany, Italy 2017</i>	17.00 7.00
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber] <i>Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2015</i>	16.00 11.00
NARIYAL SCALLOPS [squid ink tuile, coconut chips, vermicelli upma, chilli & coconut chutney] <i>Brut Réserve, Philippe Gonet, Champagne, France NV</i>	16.00 14.00
MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney] <i>Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013</i>	20.00 9.00
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli] <i>Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2015</i>	24.00 14.00

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. Please note all game may contain shot. An optional 12.5% gratuity will be added to your bill. All prices include VAT. Menu available from 1st December 2018.

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MAIN

BAIGAN KOLHAPURI [baby aubergine, dry red chilli, sesame seeds] <i>Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2017</i>	15.00 9.00
PANEER MATAR MAKHANE [lotus seeds, snow peas, cashew, kasoori methi] <i>Riesling Spätlese, Erdener Treppchen, Weingut Max Ferdinand Richter, Germany 2016</i>	17.00 12.00
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf] <i>Petit Manseng, Symphonia, King Valley, Australia 2008</i>	25.00 14.00
MEEN MANGA CURRY [hake, raw mango, drumstick, Malabar tamarind] <i>Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2015</i>	22.00 11.00
TEEN MIRCHI TURKEY [Szechwan, pink & black peppercorns, cranberry chutney] <i>Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2015</i>	22.00 11.00
NIZAMI CHICKEN KORMA [cashew nut, poppy seeds, kewra water] <i>Saint-Aubin 1er Cru, Les Frionnes, Hubert Lamy, Burgundy, France</i>	19.00 19.00
HIRAN KI BOTI [tandoori venison haunch, venison bonda, tadka dahi, dry coconut chutney] <i>Volnay 1er Cru, Santenonots, Domaine Roblet-Monnot, Burgundy, France 2008</i>	26.00 24.00
GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli] <i>Vall Por, Celler Sangenis i Vaqué, Priorat, Spain 2006</i>	22.00 12.00

BIRYANI

WILD MUSHROOM PILAU [girolles, shitake, shimeji, truffle oil, pink peppercorn raita] <i>Volnay 1er Cru, Santenonots, Domaine Roblet-Monnot, Burgundy, France 2008</i>	17.00 24.00
SEAFOOD PILAU [black tiger prawn, scallops, white fish, pink peppercorn raita] <i>Unlitro, Ampeleia, Tuscany, Italy 2017</i>	23.00 7.00
WILD BOAR BIRYANI [basmati rice, saffron, mint, fried onion, pink peppercorn raita] <i>Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017</i>	22.00 10.00

VEGETARIAN

HYDERABADI DAL [masoor-toor-channa lentils, mustard, curry leaf]	7.00
COASTAL BHINDI [fennel seeds, fenugreek seeds]	10.00
ACHARI ALOO [nigella seeds, mustard oil, smoked garlic]	8.00
CARROT&BEAN THORAN [curry leaf, mustard, coconut]	9.00
MAKAI SAAG [baby corn, sweetcorn, fenugreek, garlic]	9.00

SIDE

ISLE OF MULL CHEESE & CHILLI KULCHA	6.00
ADDITIONAL PAPADUMS & CHUTNEYS	3.00
BREAD BASKET [3 pieces]	7.50
MALLARD KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	9.00
LEMON RICE [cashew nut, mustard seeds, curry leaf]	6.50
BASMATI RICE	4.00
PINK PEPPERCORN RAITA	3.00
INDIAN ONION & GREEN CHILLI	2.00
HOUSE PICKLE	2.00

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