

Trishna

EARLY EVENING MENU

Available Monday to Friday 1800-1845

Saturday 1730-1800

Sunday 1730-1830

3 COURSES FOR £35.00

WINE FLIGHT: £24.00 (3 x 100ml GLASSES)

ALOO CHAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

Malvazija, Kozlovic, Istria, Croatia 2018

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]

País Volcánico, A Los Viñateros Bravos, Itata Valley Chile 2018

or

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]

Prunus Branco, Dao, Portugal 2017

KOZHIKODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]

Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2018

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018

or

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, cardamom, paneer]

Petit Manseng, Symphonia, King Valley, Australia 2008

Served with Makai Saag, Panchmel Dal, Bread Basket and Basmati Rice

FIG & PISTACHIO KHEER [cardamom, fig confiture, pistachio kulfi]

Moscato d'Asti, Nivole, Michele Chiarlo, Piemonte, Italy 2018

or

SAFFRON POACHED PEAR CHEESECAKE [fennel & pear jelly, caramel & nuts ice cream]

L' Ondenc Doux, Domaine Plageoles, Gaillac, France 2017