

Trishna

VALENTINE'S DAY MENU

7 courses £95.00

Sommelier wine pairing additional £75.00 (see below)

Prestige wine pairing additional £105.00 (please ask your sommelier)

Valentine's Day Cocktail Apéritif

Rosehip & Hibiscus liquor, Brut Réserve NV Champagne, Philippe Gonet £15.00

PEPPER CRAB KHANDVI [Dorset crab, coconut, masago]

Reto, Juan Antonio Ponce, Manchuela, Spain 2017

NARIYAL SCALLOPS [squid ink tuile, coconut chips, vermicelli upma, chilli & coconut chutney]

Brut Réserve, Philippe Gonet, Champagne, France NV

BATER SHAMI KEBAB [quail scotch eggs, ginger chutney, masala puff]

Unlitro, Ampeleia, Tuscany, Italy 2017

RED MULLET RECHEADO [stuffed red mullet, spiced Goan cutlet, prawn pickle]

Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017

TANDOORI LAMB CHOP [kashmiri chilli, ginger, kasundi mooli]

Lost Barrel, Oveja Negra, Curicó and Maule Valley, Chile 2015

MALWANI JHEENGA CURRY [black tiger prawns, tamarind, coconut]

Petit Manseng, Symphonia, King Valley, Australia 2008

or

PORK BELLY PEPPER ROAST [koorka, curry leaves, tellicherry pepper]

Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2016

Served with Carrot & Bean Thoran, Dal Panchmel, Bread Basket, Basmati Rice

TANDOORI PINEAPPLE & COCONUT [pineapple & coconut malai, pineapple chips, coconut jelly]

Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014

or

GULABI CHENNA PAYESH [rose rabri, pistachios, rose petal chutney]

Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.

Trishna

VALENTINE'S DAY VEGETARIAN MENU

7 courses £95.00

Sommelier wine pairing additional £75.00 (see below)

Prestige wine pairing additional £105.00 (please ask your sommelier)

Valentine's Day Cocktail Apéritif

Rosehip & Hibiscus liquor, Brut Réserve NV Champagne, Philippe Gonet £15.00

GOATS CHEESE KHANDVI [mint & coriander chutney, coconut, sago pearls]
Reto, Juan Antonio Ponce, Manchuela, Spain 2017

NARIYAL MAKAI [sweetcorn & coconut tikki, babycorn pakora, ginger chutney]
Hambledon Classic Cuvée, Hampshire, England NV

TANDOORI GOBHI MUSALLAM [cauliflower & saffron chutney, pickled romanesco, gajjar murabba]
Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2017

WILD MUSHROOM GALOUTI [sheermal, black truffle shaving, mint & morel chutney]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013

LEMON&CHILLI PANEER TIKKA [kaffir lime, lemon zest, smoked papaya & peanut chat]
Riesling Spätlese, Erdener Treppchen, Weingut Max Ferdinand Richter, Germany 2016

HYDERABADI SUBZ KOFTA [saffron, cashewnut, rose water]
Petit Manseng, Symphonia, King Valley, Australia 2008

or

SOYA KEEMA UTHAPAM [green peas, curry leaves, coconut&chilli chutney]
Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017

Served with Carrot & Bean Thoran, Dal Panchmel, Bread Basket, Basmati Rice

TANDOORI PINEAPPLE & COCONUT [pineapple & coconut malai, pineapple chips, coconut jelly]
Symphonie du Novembre, Domaine Cauhapé, Juraçon, France 2014

or

GULABI CHENNA PAYESH [rose rabri, pistachios, rose petal chutney]
Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.