

Trishna

STARTER

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| ALOO TOKRI CHAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt] <i>Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2016</i> | 11.00 11.00 |
| COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji] <i>Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018</i> | 10.00 11.00 |
| TAWA SUBZ SALAD [candy beetroot, asparagus, lotus root, pea shoot, mustard dressing] <i>Hambledon Classic Cuvée, Hampshire, England NV</i> | 10.00 12.00 |
| TELICHERRY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney] <i>Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2016</i> | 13.00 11.00 |
| NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney] <i>Brut Réserve, Philippe Gonet, Champagne, France NV</i> | 13.50 14.00 |
| SEAFOOD PANIYARAM [prawn, scallop, coconut & crab chutney, gunpowder] <i>País Volcánico, A Los Viñateros Bravos, Itata Valley, Chile 2018</i> | 12.50 8.00 |
| BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs] <i>Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017</i> | 14.00 11.00 |
| TANDOOR | |
| PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat] <i>Reto, Juan Antonio Ponce, Manchuela, Spain 2018</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 MUSTARD PRAWNS [Dijon & whole grain mustard, shrimp chutney, idiyappam] <i>Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012</i> | 24.00 15.00 |
| SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat] <i>Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2018</i> | 17.00 7.00 |
| HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber] <i>Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2016</i> | 16.00 12.00 |
| NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney] <i>Brut Réserve, Philippe Gonet, Champagne, France NV</i> | 16.00 14.00 |
| DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney] <i>Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2014</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 15.00 |

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.

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MAIN

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| IYENGAR AUBERGINE VARUVAL [coconut, dry red chilli, shallots, curry leaf] <i>Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017</i> | 15.00 11.00 |
| HYDERABADI SUBZ KOFTA [saffron, cashew nuts, cardamom, paneer] <i>Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2018</i> | 17.00 9.00 |
| 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 2016</i> | 22.00 12.00 |
| KOZHICODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns] <i>Dosset Vino Rosso Dolcetto, Fernando Principiano, Piemonte, Italy 2018</i> | 19.00 7.00 |
| JOHN DORY POLLICHATHU [beetroot pachadi, prawn pickle, masala uthappam] <i>Saint-Aubin 1er Cru, Les Frionnes, Hubert Lamy, Burgundy, France 2015</i> | 35.00 21.00 |
| GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli] <i>Gran Reserva, Bodegas Petralanda, Rioja, Spain 2008</i> | 22.00 13.00 |

BIRYANI

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| WILD MUSHROOM PILAU [girolles, shitake, shimeji, truffle oil, pink peppercorn raita] <i>Volnay 1er Cru, Santenots, Domaine Roblet-Monnot, Burgundy, France 2008</i> | 17.00 24.00 |
| SEAFOOD PILAU [basmati rice, prawn, scallops, seabream, pink peppercorn raita] <i>Saint-Aubin 1er Cru, Les Frionnes, Hubert Lamy, Burgundy, France 2015</i> | 23.00 21.00 |
| WILD BOAR BIRYANI [basmati rice, saffron, mint, fried onion, pink peppercorn raita] <i>Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017</i> | 22.00 11.00 |

VEGETARIAN

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| DAL PANCHMEL [masoor-toor-chana-urad-moong lentils, mustard, garlic] | 7.00 |
| COASTAL BHINDI [fennel seeds, fenugreek seeds, coconut] | 10.00 |
| MAKAISAAG [babycorn, sweet corn, fenugreek] | 9.00 |
| ASPARAGUS & BEAN THORAN [curry leaf, mustard, coconut] | 10.00 |
| ACHARI ALOO [palm vinegar, onion seed, fennel] | 8.00 |

SIDE

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| ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA | 6.00 |
| ADDITIONAL PAPADUMS & CHUTNEYS | 3.00 |
| BREAD BASKET [3 pieces] | 7.50 |
| DUCK 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 |