

Trishna

TASTE OF TRISHNA – LUNCH TASTING / EARLY EVENING MENU

3 courses £30.00

4 courses £35.00

Sommelier wine pairing for 3 courses additional £29.00

Sommelier wine pairing for 4 courses additional £38.00

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

'I think' Manzanilla En Rama, Equipo Navazos, Jerez, Spain

or

TELICHERRY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]

Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, sweetcorn & pomegranate chat]

Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]

Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2018

or

LEMON CHICKEN TIKKA [kaffir lime, lemongrass, lime zest, fried lentil chat]

Chardonnay, Bien Nacido Vineyard, Ojai, Santa Maria Valley, USA 2017

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

Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018

or

KERALA PRAWN CURRY [coconut, mustard, Malabar tamarind]

Malvazija, Kozlovic, Istria, Croatia 2018

or

GONGURA LAMB [Welsh lamb shoulder, pickled sorrel leaves, Guntur teja chilli]

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

or

WILD MUSHROOM PILAU [basmati rice, oyster, shitake, shimeji, truffle oil, pink peppercorn raita]

Xisto Ilimitado, Luis Seabra, Douro, Portugal 2017

Served with [Achari Aloo, Dal Panchmel, Basmati Rice and Bread Basket]

INDIAN MANGO & PISTACHIO KHEER [smoked mango jelly, mango pearls, pistachio nougat]

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

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, coconut malai, coconut & lime sorbet]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

BLACKBERRY & SALTED CARAMEL CHEESECAKE [orange & ginger candy, cashew caramel ice cream]

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