

Trishna

TASTE OF TRISHNA – LUNCH AND EARLY EVENING MENU

3 courses £35.00

4 courses £40.00

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

or

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

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

or

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

or

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

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

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew, telicherry peppercorns]

or

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

or

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

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

FIG & CARDAMOM KHEER [banana & fig confiture, coconut chikki, fig kulfi]

or

BRAMLEY APPLE & PISTACHIO KULFI [apple crumble, tukmaria seeds, seb murabba]

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]