

Trishna

TASTE OF TRISHNA – LUNCH AND EARLY EVENING MENU

3 courses £35.00

4 courses £40.00

ALOO CHAT [ratte potatoes, masala chickpeas, 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

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

or

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

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]

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

SAFFRON & PEAR TEELI KULFI [saffron poached pear, rhubarb chutney, basil seeds]

or

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

or

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

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. An optional 12.5% gratuity will be added to your bill. All prices include VAT.