



Trishna

LUNCH TASTING (12:00 - 14:30)

EARLY EVENING (17:00 - 18:15 not available on 31st December dinner)

3 courses £45.00

4 courses £50.00

VARIETY OF PAPADS AND CHUTNEYS

ALOO CHAAT

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

or

NANDU VARUVAL

[masala fried soft shell crab, white crab, tomato chutney]

or

MALLARD CHUTNEY SEEKH

[tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

PANEER TIKKA ANARDANA

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

or

DILL & PEPPER SALMON

[royal cumin, dill raita, smoked raw papaya & samphire chaat]

or

SHARABI TURKEY

[cognac marinated turkey, bhel, bonda, burnt onion chutney]

MATAR PANEER MAKHANE

[cardamom, cashew nut, lotus seeds, kasoori methi]

or

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew, telicherry peppercorns]

or

GONGURA LAMB

[Welsh lamb, pickled sorrel leaf, Guntur teja chilli]

or

WILD MUSHROOM & MOREL PILAU

[oyster, shiitake, sliced truffle, basmati rice, pink peppercorn raita]

Served with [chettinad potato roast, dal panchmel, basmati rice, bread basket]

ANJEER MAKHANE KI KHEER

[caramelised fig, coconut brittle, pistachio kulfi, toasted lotus seeds]

or

CUSTARD APPLE KULFI

[falooda, basil seeds, gulab jamun, patissa crumble]

or

CHOICE OF ICE CREAM [choose any 2]

[jackfruit & cinnamon, rose & lychee, chikoo & burnt butter]

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.

A discretionary 13.5% gratuity will be added to your bill.

All prices include VAT.