

Trishna

TASTE OF TRISHNA

LUNCH TASTING (12:00 - 14:30)
EARLY EVENING (17:00 - 18:15)

3 courses £40.00
4 courses £45.00

VARIETY OF PAPADS AND CHUTNEYS

ALOO CHAAT

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

or

TELICHERY SQUID & SHRIMPS

[curry leaf, Indian onion, raw mango & coconut chutney]

BADAMI BROCCOLI

[cardamom, almond, gajar murabba, broccoli & garlic chutney]

or

SHAHI SALMON TIKKA

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

or

DUCK CHUTNEY SEEKH

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

HYDERABADI SUBZ KOFTA

[saffron, cashew nut, almond, cardamom, paneer]

or

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew, telicherry peppercorns]

or

GONGURA LAMB

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

or

WILD MUSHROOM PILAU

[girolles, trompette, shimeji, truffle oil, pink peppercorn raita]

Served with [Chettinad urlai roast, dal panchmel, basmati rice, bread basket]

FIG & CARDAMOM KHEER

[roasted fig confiture, coconut chikki, pistachio kulfi]

or

GULABI BADAMI KULFI

[gulkhand, almond patissa crumble, tukmaria seed, falooda]

or

TANDOORI PINEAPPLE & COCONUT

[smoked pineapple, tender coconut & jaggery sorbet]

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