

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

NANDU VARUVAL

[soft shell crab, green chilli, white crab, tomato chutney]

BADAMI BROCCOLI

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

or

DILL & PEPPER RIVER TROUT

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

or

DUCK CHUTNEY SEEKH

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

PANEER & PEA CHETTINAD

[chettinad spiced paneer, green peas, curry leaves, coconut]

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 & MOREL PILAU

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

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

INDIAN MANGO & PISTACHIO KHEER

[smoked mango jelly, coconut chikki, lemon curd kulfi]

or

LYCHEE & ROSE KULFI

[falooda, basil seeds, gulkhanda, patissa crumble]

or

CHOICE OF SORBETS [choose any 2]

[tender coconut & jaggery, raspberry & ginger, mango & basil]

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.