

Trishna

TASTE OF TRISHNA – VEGAN KOLIWADA MENU

5 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO CHAAT

[ratte potatoes, masala chickpea, tamarind, sev]

Fiano di Avellino, Guido Marsella, Campania, Italy 2018

COCONUT & CORN TIKKI

[sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019

or

TANDOORI BROCCOLI

[cardamom, almond, gajar murabba, coconut & chilli chutney]

Malvasija, Kozlovic, Istria, Croatia 2019

MUSHROOM PEPPER FRY

[curry leaf, Indian onion, Malabar parotta]

Philippe Gonet, Brut Réserve, Champagne, France NV

BHAGARE BAIGAN

[aubergine, peanut, sesame, coconut]

La Cuca de Llum, Succes Vinicola, Conca de Barbera, Spain 2019

or

WILD MUSHROOM PILAU

[oyster, shiitake, shimeji, truffle oil]

Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 2017

Served with

[coastal bhindi, dal panchmel, bread basket, basmati rice]

TANDOORI PINEAPPLE & COCONUT

[smoked pineapple, tender coconut & jaggery sorbet]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2020

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. Please note all game may contain shot. An optional 12.5% gratuity will be added to your bill. All prices include VAT.