

Trishna

STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]	16
<i>Exton Park, RB23 Rosé, Hampshire, England NV</i>	16
COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]	15
<i>Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023</i>	13
KOLIWADA SQUID & SHRIMPS [carom seeds, chilli & peanut chutney]	19
<i>Exton Park, RB23 Rosé, Hampshire, England NV</i>	16
NANDU VARUVAL [masala fried soft-shell crab, white crab, tomato chutney]	18
<i>Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV</i>	16
PARTRIDGE PEPPER FRY [Tellicherry pepper, curry leaves, nool parotta]	19
<i>Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2023</i>	14

TANDOOR

CURRY LEAF PANEER TIKKA [cashew nut, curry leaves, corn & pomegranate kosambari]	16
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	25
SESAME PODI BROCCOLI [carrot murabba, fried garlic & broccoli chutney]	16
<i>Branco, Chinado, Lisbon, Portugal 2024</i>	12
CHETTINAD SPICED MOREL [onion thoviyal, samosa, mushroom acharu]	20
<i>Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2023</i>	14
TANDOORI PRAWNS BALCHAO [palm vinegar, shrimp chutney, idiyappam]	30
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	25
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]	24
<i>Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023</i>	13
DILL & PEPPER SALMON [royal cumin, dill pachadi, smoked raw papaya & samphire]	24
<i>Bandol, Domaine La Suffrène, Provence, France 2025</i>	12
COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]	26
<i>Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV</i>	16
DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]	28
<i>Riesling, EB68 Concrete Rebellion, Mac Forbes, Yarra Valley, Australia 2021</i>	13
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]	46
<i>Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2022</i>	18
HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]	28
<i>Blaufränkisch, Ried Johanneshöhe, Priel, Burgenland, Austria 2022</i>	12
LEMON LOBSTER TAIL [lemon butter, heritage tomato bhel, burnt onion thoviyal]	48
<i>Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022</i>	23

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.

We charge £3.50 per guest for unlimited filtered Belu water.

A discretionary 15% service charge will be added to your bill. All prices include VAT.

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MAINS

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]	22
<i>Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022</i>	23
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]	22
<i>Bandol, Domaine La Suffrène, Provence, France 2025</i>	12
PRAWN KODAMPULI CURRY [Vannamei prawns, Malabar tamarind, baby shallots]	30
<i>Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022</i>	23
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]	34
<i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023</i>	14
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]	28
<i>Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020</i>	25
BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]	30
<i>Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022</i>	12
GONGURA LAMB [Yorkshire lamb, pickled sorrel leaf, Guntur teja chilli]	32
<i>Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023</i>	20

BIRYANI

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink pepper pachadi]	26
<i>Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020</i>	25
LOBSTER & PINK PRAWN THOKKU BIRYANI [basmati rice, thokku masala, pink pepper pachadi]	56
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	25
CHICKEN DONNE BIRYANI [corn fed chicken, jeera samba rice, pink pepper pachadi]	32
<i>Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022</i>	23

VEGETARIAN

DAL PANCHMEL [masoor-toor-channa-urad-moong lentils, mustard, garlic]	13
COASTAL BHINDI [fennel seeds, fenugreek seeds, coconut]	14
MAKAI PALAK [baby corn, sweet corn, fenugreek]	13
HEIRLOOM CARROT & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	13

SIDES

PAPADUMS & CHUTNEYS	10
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	13
BREAD BASKET [3 pieces]	15
DUCK KEEMA NAAN [ginger, green chilli, pink pepper pachadi]	15
LEMON RICE [cashew nuts, mustard seeds, curry leaf]	10.5
BASMATI RICE	8
PINK PEPPER PACHADI	5
INDIAN ONION & GREEN CHILLI	4
HOUSE PICKLE	4

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