Trishna

TASTE OF TRISHNA
DIWALI MENU

(Available between 2nd November - 8th November)

5 courses 120
Sommelier wine pairing additional 90 (see below)

VARIETY OF PAPADS & CHUTNEYS

SEAFOOD PANIYARAM [oscietra caviar, pink prawn thokku, crab & coconut chutney]
Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

PARTRIDGE PEPPER FRY [Tellicherry pepper, curry leaves, parotta]
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2023

AMRUT GROUSE [single malt, pickled grouse, bonda]
Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

or

BUTTER PEPPER SALMON [smoked papaya & samphire, dill pachadi]
Bandol, Domaine La Suffrène, Provence, France 2025

HALF LEMON LOBSTER TAIL [tomato bhel, lemon butter, onion thovial]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2022

GONGURA LAMB [Yorkshire lamb, pickled sorrel leaf, Guntur teja chilli]
Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023

or

CHICKEN DONNE BIRYANI [corn fed chicken, jeera samba rice, pink peppercorn pachadi]
Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023

Served with [carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, jackfruit ice cream]
10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

GULAB JAMUN TIRAMISU [marsala wine gel, Mysore pak crumble, filter kaapi granita]
Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

or

COCONUT MALAI GHEVAR [saffron malai, coconut brittle, gulabi kulfi]
Rieling Aùslese, Fass 10, Peter Lauer, Saar, Germany 2018

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 15% service charge will be added to your bill. All prices include VAT.
Diwali Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

Trishna

TASTE OF TRISHNA
DIWALI VEGETARIAN MENU

(Available between 2nd November - 8th November)

5 courses £110
Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS & CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]
Exton Park, RB23 Rosé, Hampshire, England NV

GOBI KEMPU BEZULE [spiced cauliflower fry, Mangalore bun]
Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023

or

CURRY LEAF PANEER TIKKA [cashew nut, curry leaf, corn & pomegranate kosambari]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

SESAME PODI BROCCOLI [carrot murabba, fried garlic & broccoli chutney]
Branco, Chinado, Lisbon, Portugal 2024

or

CHETTINAD SPICED MOREL [onion thoviyal, samosa, mushroom acharu]
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]
Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]
Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]
Bandol, Domaine La Suffrène, Provence, France 2025

Served with [carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]
10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

CHENNAR PAYESH [cardamom kheer, saffron rasmalai, berry chutney, kataifi]
Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]
Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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Diwali Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00