



Trishna

MIDSOMMER: ISLAND/VOLCANIC WINES

5 courses with pairings £100pp

VARIETY OF PAPADS AND CHUTNEY

COCONUT & CORN TIKKI

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

2020 *Palo Blanco, Envinata, Tenerife, Spain*

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

2020 *Patrimonio Rosé, A Mandria, Clos Signadore, Corsica, France*

MUSHROOM PEPPER FRY

[Indian onion, curry leaf, pepper, Malabar parotta]

2019 *12 Volts, 4 Kilos, Mallorca, Spain*

GONGURA LAMB

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

2019 *Nero d'Avola, Vigna Lagnusa, Feudo Montoni, Sicily, Italy*

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

INDIAN MANGO & CARDAMOM KHEER

[smoked mango jelly, coconut chikki, cardamom kulfi]

2019 *Passulat, Tanca Nica, Pantelleria, Sicily, Italy*

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

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