

Trishna

TASTE OF TRISHNA LUNCH & EARLY EVENING FESTIVE MENU

3 courses £45.00

4 courses £50.00

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]

PANEER TIKKA ANARDANA

[cottage cheese, raw mango, mint, corn & pomegranate chaat]

or

SHAHI SALMON TIKKA

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

or

DUCK CHUTNEY SEEKH

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

HYDERABADI SUBZ KOFTA

[saffron, cashew nut, almond, cardamom, paneer]

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 PILAU

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

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

GULABI BADAMI KULFI

[gulkhand, almond patissa crumble, tukmaria seed, falooda]

or

TANDOORI PINEAPPLE & COCONUT

[smoked pineapple, tender coconut & jaggery sorbet]

or

FIG & CARDAMOM KHEER

[banana & fig confiture, coconut chikki, fig kulfi]

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.