

Trishna

TASTE OF TRISHNA FESTIVE MENU

5 courses £95.00

Sommelier wine pairing additional £80.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]

Philippe Gonet, Brut Réserve, Champagne, France NV

or

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

Malvasija, Kozlovic, Istria, Croatia 2021

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

Bandol, Domaine La Suffrène, Provence, France 2021

or

TURKEY PEPPER FRY [Indian onion, pepper, curry leaves, Malabar parotta]

Coste della Sesia, Al Forte, Le Pianelle, Piedmont, Italy 2018

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2020

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany 2020

CHEMMEEN MANGA CURRY [Vannamei prawn, coconut, green mango]

Palpite Reserva, Fitapreta, Alentejano, Portugal 2019

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew, telicherry peppercorns]

Fiano di Avellino, Guido Marsella, Campania, Italy 2019

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaves]

Chardonnay, Weingut Heinrich, Burgenland, Austria 2021

Served with [makai palak, dal panchmel, bread basket, basmati rice]

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, cardamom ice cream]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

FIG & CARDAMOM KHEER [roasted fig confiture, coconut chikki, pistachio kulfi]

Ondenc, Domaine Plageoles, Gaillac, France 2019

or

SAFFRON & PEAR MOUSSE [poached pear, fennel, jelly, meringue]

Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2021

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.

Trishna

TASTE OF TRISHNA VEGETARIAN FESTIVE MENU

5 courses £95.00

Sommelier wine pairing additional £80.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

Fiano di Avellino, Guido Marsella, Campania, Italy 2019

or

COCONUT & CORN TIKKI [sweetcorn, curry leaf, mint & mango murabba, baby corn bhaji]

Palpite Reserva, Fitapreta, Alentejano, Portugal 2019

BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]

Malvasija, Kozlovic, Istria, Croatia 2021

or

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

Philippe Gonet, Brut Réserve, Champagne, France NV

KASHMIRI MOREL [Kashmiri saffron, mushroom pickle, mooli akhrot chutney]

Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany, 2020

or

JACKFRUIT PEPPER FRY [curry leaf, Indian onion, Malabar parotta]

Shiraz, Occam's Razor, Jasper Hill, Heathcote, Australia, 2018

HYDERABADI SUBZ KOFTA [saffron, cashewnut, almond, cardamom, paneer]

Bandol, Domaine La Suffrène, Provence, France 2021

or

BHAGARE BAIGAN [aubergine, peanut, sesame, coconut]

Secateurs Red, A A Badenhorst, Swartland, South Africa 2021

or

WILD MUSHROOM PILAU [oyster, shiitake, shimeji, truffle oil, pink peppercorn raita]

Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018

Served with [makai palak, dal panchmel, bread basket, basmati rice]

SAFFRON & PEAR MOUSSE [poached pear, fennel, jelly, meringue]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021

or

GULABI BADAMI KULFI [gulkhand, almond patissa crumble, tukmaria seed, falooda]

Ondenc, Domaine Plageoles, Gaillac, France 2019

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021

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