

# Trishna

## STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt] <i>Bandol, Domaine La Suffrène, Provence, France 2021</i>	14 11
COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji] <i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021</i>	13 12
TElicherry SQUID & SHRIMPS [curry leaf, Indian onion, raw mango & coconut chutney] <i>Busi Jacobsohn Rosé, Extra Brut, Sussex England 2019</i>	18 15
NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney] <i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	17.5 15
GUINEA FOWL PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta] <i>Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018</i>	18 14
TAWA SUBZ SALAD [candy beetroot, asparagus, cashew, lotus root crisp, pea shoot] <i>Grauer Burgunder, Jürgen Hofmann, Rheinhessen, Germany 2021</i>	13 11

## TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat] <i>Inzolia, dei Fornelli, Feudo Montoni, Sicily, Italy 2019</i>	15 10
BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney] <i>Malvasija, Kozlovic, Istria, Croatia 2021</i>	14 8
KASHMIRI MOREL [saffron, mooli akhrot chutney, pickled mushroom] <i>Riesling Spätlese, Wolfer Goldgrube, Weingut Vollenweider, Mosel, Germany 2020</i>	18 13
PEANUT GARLIC PRAWNS [tandoori jumbo prawns, shrimp chutney, idiyappam] <i>Grauer Burgunder, Jürgen Hofmann, Rheinhessen, Germany 2021</i>	28 11
HARIYALI BREEM [green chilli, coriander, smoked tomato kachumber] <i>Malvasija, Kozlovic, Istria, Croatia 2021</i>	20 8
DILL & PEPPER RIVER TROUT [royal cumin, dill leaf, smoked raw papaya & samphire chaat] <i>Bandol, Domaine La Suffrène, Provence, France 2021</i>	22 11
COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney] <i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	24 15
DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney] <i>Riesling Spätlese, Wolfer Goldgrube, Weingut Vollenweider, Mosel, Germany 2020</i>	26 13
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli] <i>Chinon, Les Granges, Domaine Bernard Baudry, Loire, France 2021</i>	38 10
BABY CHICKEN CAFREAL [mix lentil chicken leg chaat, onion & kokum chutney] <i>Inzolia, dei Fornelli, Feudo Montoni, Sicily, Italy 2019</i>	25 10

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## MAINS

PANEER & PEA CHETTINAD [chettinad spiced paneer, green peas, curry leaves, coconut] <i>Riesling Spätlese, Wolfer Goldgrube, Weingut Vollenweider, Mosel, Germany 2020</i>	20 13
HYDERABADI SUBZ KOFTA [saffron, cashew nut, almond, cardamom, paneer] <i>Bandol, Domaine La Suffrène, Provence, France 2021</i>	20 11
CHEMMEEN MANGA CURRY [Vannamei prawn, coconut, green mango] <i>Pouilly-Fuissé, David Bienfait, Burgundy, France 2020</i>	26 15
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf] <i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021</i>	29 12
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nut, telicherry peppercorn] <i>Inzolia, dei Fornelli, Feudo Montoni, Sicily, Italy 2019</i>	24 10
BEEF SHORTRIB COCONUT FRY [podi uttapam, chilli & coconut chutney, pickled shallot] <i>Syrah, Damascene, Cederberg, South Africa 2020</i>	26 17
GONGURA LAMB [Welsh lamb, pickled sorrel leaf, poppy seed, Guntur teja chilli] <i>Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2018</i>	26 13

## BIRYANI

WILD MUSHROOM & MOREL PILAU [basmati rice, oyster, shiitake, shimeji, pink peppercorn raita] <i>Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018</i>	23 14
SEAFOOD PILAU [basmati rice, prawn, scallops, sea bream, pink peppercorn raita] <i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021</i>	28 12
PEPPER CHICKEN BIRYANI [basmati rice, peppercorn, cashew nut, pink peppercorn raita] <i>Syrah, Damascene, Cederberg, South Africa 2020</i>	26 17

## VEGETARIAN

DAL PANCHMEL [masoor-toor-chana-urad-moong lentils, mustard, garlic]	10
COASTAL BHINDI [fennel seed, fenugreek seed, coconut]	12
MAKAI PALAK [baby corn, sweet corn, fenugreek]	11
ASPARAGUS & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	12
URLAI ROAST [Parisienne potatoes, urad dal, chettinad spices]	10

## SIDES

PAPADUMS & CHUTNEYS	8
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	10
BREAD BASKET [3 pieces]	12
DUCK KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	13
LEMON RICE [cashew nut, mustard seed, curry leaf]	9.5
BASMATI RICE	6.5
PINK PEPPERCORN RAITA	4.5
INDIAN ONION & GREEN CHILLI	3
HOUSE PICKLE	4

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