

# Trishna

## STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt] <i>Wiston Estate Rosé, South Downs, Brut, Sussex, England NV</i>	13.5 15
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>	12 12
TELICHERRY SQUID & SHRIMPS [curry leaf, Indian onion, raw mango & coconut chutney] <i>Riesling, Weingut Von Winning, Pfalz, Germany 2020</i>	16.5 10
NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney] <i>Wiston Estate Rosé, South Downs, Brut, Sussex, England NV</i>	16 15
GUINEA FOWL PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta] <i>Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018</i>	16.5 13

## TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat] <i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	14 15
BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney] <i>Malvasija, Kozlovic, Istria, Croatia 2021</i>	13.5 8
KASHMIRI MOREL [saffron, mooli akhrot chutney, pickled mushroom] <i>Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany 2020</i>	18 13
PEANUT GARLIC PRAWNS [tandoori jumbo prawns, shrimp chutney, idiyappam] <i>Xarel-lo, Celler Pardas, Penedès, Spain 2018</i>	28 13
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber] <i>Malvasija, Kozlovic, Istria, Croatia 2021</i>	18 8
SHAHI SALMON TIKKA [royal cumin, dill leaf, smoked raw papaya & samphire chaat] <i>Bandol, Domaine La Suffrène, Provence, France 2021</i>	21 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, Vollenweider Wolfer Goldgrube, Mosel, Germany 2020</i>	24 13
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli] <i>Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2020</i>	36 11
ACHARI POUSSIN [tandoori poussin chaat, salli, kasoori methi] <i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021</i>	22 12

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## MAINS

MALABAR VEGETABLE KURMA [seasonal vegetables, peppercorn, coconut] <i>Pais, Volcanico, A Los Vinateros Bravos, Itata Valley, Chile 2021</i>	18 8
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>Mád Nyulászó, Szent Tamás, Tokaj, Hungary 2019</i>	24 14
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, telicherry peppercorn] <i>Xarel-lo, Celler Pardas, Penedès, Spain 2018</i>	22 13
BEEF SHORTRIB COCONUT FRY [podi uttapam, chilli & coconut chutney, pickled shallot] <i>Syrah, Damascene, Cederberg, South Africa 2020</i>	25 17
GONGURA LAMB [Welsh lamb, pickled sorrel leaf, poppy seed, Guntur teja chilli] <i>Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2018</i>	24 14

## BIRYANI

WILD MUSHROOM PILAU [basmati rice, oyster, shiitake, shimeji, truffle oil, pink peppercorn raita] <i>Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018</i>	22 13
SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita] <i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021</i>	26 12
PEPPER CHICKEN BIRYANI [basmati rice, peppercorn, cashewnut, pink peppercorn raita] <i>Syrah, Damascene, Cederberg, South Africa 2020</i>	24 17

## VEGETARIAN

DAL PANCHMEL [masoor-toor-chana-urad-moong lentils, mustard, garlic]	9.5
COASTAL BHINDI [fennel seed, fenugreek seed, coconut]	11
MAKAI PALAK [baby corn, sweet corn, fenugreek]	10
BUTTERNUT SQUASH UPPERI [coconut oil, garlic, mustard seeds]	10
CHETTINAD URLAI ROAST [curry leaf, urad dal, chettinad spices]	9.5

## SIDES

PAPADUMS & CHUTNEYS	7.5
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	10
BREAD BASKET [3 pieces]	10
DUCK KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	11
LEMON RICE [cashew nut, mustard seed, curry leaf]	9
BASMATI RICE	6.5
PINK PEPPERCORN RAITA	4.5
INDIAN ONION & GREEN CHILLI	3
HOUSE PICKLE	4

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