Trishna

PDR EXCLUSIVE MENU

6 courses £125.00
Sommelier wine pairing additional £95.00 (see below)

VARIETY OF PAPAD & CHUTNEYS

DAHI BATATA PURI [semolina puri, sweet yogurt,tamarind, bhelpuri]

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]
Philippe Gonet, Brut Réserve, Champagne, France NV

or

PINK PRAWN NILGIRI [coriander, green peppercorn, coconut, string hoppers]
Wiston Estate Rosé, Brut, Sussex, England NV

DILL & PEPPER RIVER TROUT [royal cumin, dill leaf, smoked raw papaya & samphire chaat]
Bandol, Domaine La Suffrène, Provence, France 2021

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]
Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany 2020

TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Chinon, Les Granges, Domaine Bernard Baudry, Loire, France 2021

or

BABY CHICKEN CAFREAL [mix lentil chicken leg chaat, onion & kokum chutney]
Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany 2020

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaf, poppy seed, Guntur teja chilli]
Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2018

or

PEPPER CHICKEN BIRYANI [basmati rice, peppercorn, cashewnut, pink peppercorn raita]
Xarel-lo, Celler Pardas, Penedès, Spain 2018

Served with [butternut squash upperi, dal panchmel, bread basket, basmati rice]

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, candied orange, jackfruit ice cream]
10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

TRIO OF SORBETS [mango & basil, raspberry & ginger, tender coconut & jaggery]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021

or

INDIAN MANGO & PISTACHIO KHEER [smoked mango jelly, coconut chikki, lemon curd kulfi]
Ondenc, Domaine Plageoles, Gaillac, France 2019

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