

Trishna

TASTE OF TRISHNA VEGAN KOLIWADA MENU

5 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sev]
Wiston Estate Rosé, Brut, Sussex, England NV

BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]
Malvasija, Kozlovic, Istria, Croatia 2021

JACKFRUIT PEPPER FRY [curry leaf, Indian onion, Malabar parotta]
Syrah, Damascene, Cederberg, South Africa 2020

MALABAR VEGETABLE KURMA [seasonal vegetables, peppercorn, coconut]
Pais, Volcanico, A Los Vinateros Bravos, Itata Valley, Chile 2021

or

WILD MUSHROOM PILAU [oyster, shiitake, shimeji, truffle oil]
Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018

Served with [coastal bhindi, dal panchmel, bread basket, basmati rice]

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021

or

SELECTION OF SORBETS [mango & passion fruit, guava & ginger sorbet]
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.