



Trishna

TASTE OF TRISHNA NEW YEAR'S EVE VEGETARIAN MENU

6 courses £160

Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

PODI PANIYARAM [potato podimas, chilli coconut chutney]

WILD MUSHROOM GALAWAT [blue cheese kulcha, papad tuile, mint chutney]

Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022

or

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

Exton Park, RB23 Rosé, Hampshire, England NV

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

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

or

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

TANDOORI GOBHI MUSALLAM [gajar murabba, warm cauliflower chutney, saffron flaked almonds]

Branco, Chinado, Lisbon, Portugal 2023

or

KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]

Blaufränkisch, Ried Johannesshöhe, Prieler, Burgenland, Austria 2021

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]

Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]

Bandol, Domaine La Suffrène, Provence, France 2024

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

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

GULAB JAMUN TIRAMISU [marsala wine gel, amaretto biscuit, Mysore kaapi ice cream]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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 15% service charge will be added to your bill.

All prices include VAT.

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TASTE OF TRISHNA NEW YEAR'S EVE MENU

6 courses £160

Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

SMOKED SALMON TAYIR SADAM [curd rice, papad tuile, oscietra caviar, masago]

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]

Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]

Blaufränkisch, Ried Johannesshöhe, Prieler, Burgenland, Austria 2021

MALLARD GILAFI SEEKH [tomato tokku, bell pepper, shallot, pineapple chutney]

Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022

or

DILL & PEPPER SALMON [raw papaya, samphire, dill pachadi]

Bandol, Domaine La Suffrène, Provence, France 2024

HALF LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

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

Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021

BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]

Merlot, Keermont Estate, Stellenbosch, South Africa 2021

or

PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nut, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

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

Viognier, The Age of Grace, Lismore Greyton, South Africa 2021

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

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

SPICED CARROT CAKE [cream cheese namelaka, carrot orange gel, Christmas pudding ice cream]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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