

Trishna

TASTE OF TRISHNA DIWALI MENU

6 courses £110.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

Dinamite, Blanc de Blancs, Portugal Boutique Winery, Bairrada, Portugal 2020

HARIYALI BREEM [green chilli, coriander, smoked tomato kachumber]

Malvasija, Kozlovic, Istria, Croatia 2021

or

PARTRIDGE PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

Bandol, Domaine La Suffrène, Provence, France 2021

CAFREAL PINK PRAWNS [coriander, coconut milk, idiyappam, shrimp chutney]

Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany, 2020

or

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

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2020

MANGALOREAN FISH CURRY [hake fillet, tamarind, coriander, byadgi chilli]

Palpite Reserva, Fitapreta, Alentejano, Portugal 2019

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew, telicherry peppercorns]

Fiano di Avellino, Guido Marsella, Campania, Italy 2019

or

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

Chardonnay, Weingut Heinrich, Burgenland, Austria 2021

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

KALA JAMUN CHEESECAKE [saffron, cinnamon brookies, pistachio rabri]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

FIG & CARDAMOM KHEER [roasted fig confiture, coconut chikki, pistachio kulfi]

Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2021

or

ORANGE MALPUA RABRI [candied orange zest, zafran kalakhand, blood orange 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. Please note all game may contain shot.

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

Diwali Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

Trishna

TASTE OF TRISHNA VEGETARIAN DIWALI MENU

6 courses £100.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Busi Jacobsohn Rosé, Extra Brut, Sussex England 2019

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

Palpite Reserva, Fitapreta, Alentejano, Portugal 2019

or

BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]

Malvasija, Kozlovic, Istria, Croatia 2022

CAULIFLOWER COCONUT ROAST [podi uthappam, coconut chilli chutney]

Busi Jacobsohn Rosé, Extra Brut, Sussex England 2019

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

KASHMIRI MOREL [saffron, mooli akhrot chutney, pickled mushroom]

Riesling Spätlese, Wolfer Goldgrube, Weingut Vollenweider, Mosel, Germany 2020

HYDERABADI SUBZ KOFTA [saffron, cashew nut, almond, cardamom, paneer]

Bandol, Domaine La Suffrène, Provence, France 2021

or

JACKFRUIT & PEA CHETTINAD [chettinad spiced jackfruit, coconut, curry leaves]

Shiraz, Occam's Razor, Jasper Hill, Heathcote, Australia, 2018

or

WILD MUSHROOM PILAU [oyster, shiitake, shimeji, truffle oil, pink peppercorn raita]

Outis, Nessuno, Biondi, Sicily, Italy 2019

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

KALA JAMUN CHEESECAKE [saffron, cinnamon brookies, pistachio rabri]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2022

or

ORANGE MALPUA RABRI [candied orange zest, zafran kalakhand, blood orange sorbet]

Ondenc, Domaine Plageoles, Gaillac, France 2019

or

FIG & CARDAMOM KHEER [roasted fig confiture, coconut chikki, cardamom kulfi]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2022

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TASTE OF TRISHNA VEGAN DIWALI MENU

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VARIETY OF PAPADS AND CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sev]
Busi Jacobsohn Rosé, Extra Brut, Sussex England 2019

TAWA SUBZ SALAD [candy beetroot, asparagus, cashew nut, lotus root crisp, pea shoot]
Grauer Burgunder, Jürgen Hofmann, Rheinhessen, Germany 2021

BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]
Malvasija, Kozlovic, Istria, Croatia 2022

COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

JACKFRUIT & PEA CHETTINAD [coconut oil, garlic, mustard seeds]
Bandol, Domaine La Suffrène, Provence, France 2021

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, shimeji, truffle oil]
Outis, Nessuno, Biondi, Sicily, Italy 2019

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 2022

or

TRIO OF SORBETS [mango & basil, raspberry & ginger, tender coconut & jaggery]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2022

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