

# Trishna

## TASTE OF TRISHNA

LUNCH TASTING (12:00 - 14:30)

EARLY EVENING (17:00 - 18:15)

3 courses £45.00

4 courses £50.00

VARIETY OF PAPADS AND CHUTNEYS

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ALOO CHAAT

[ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

or

NANDU VARUVAL

[soft shell crab, green chilli, white crab, tomato chutney]

or

MALLARD CHUTNEY SEEKH

[tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

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PANEER TIKKA ANARDANA

[cottage cheese, raw mango, mint, corn & pomegranate chat]

or

DILL & PEPPER RIVER TROUT

[royal cumin, dill raita, smoked raw papaya & samphire]

or

TURKEY CAFREAL

[coriander, green chilli, mix lentil chat, onion & kokum chutney]

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HYDERABADI SUBZ KOFTA

[saffron, cashew nuts, almonds, cardamon]

or

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew, telicherry peppercorns]

or

GONGURA LAMB

[Welsh lamb, pickled sorrel leaf, Guntur teja chilli]

or

WILD MUSHROOM & MOREL PILAU

[girolles, shitake, shimeji, truffle oil, pink peppercorn raita]

Served with [urlai roast, dal panchmel, basmati rice, bread basket]

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LYCHEE & ROSE KULFI

[falooda, basil seeds, gulkhand, patissa crumble]

or

CHOICE OF SORBET (2 scoops)

[tender coconut & jaggery, raspberry & ginger, mango & basil]

or

FIG & CARDAMOM KHEER

[banana & fig confiture, coconut chikki, gulkhand, fig kulfi ]

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.