



Trishna

STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt] <i>Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019</i>	15 16
COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji] <i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021</i>	14 13
TELICHERRY SQUID & SHRIMPS [curry leaf, telicherry pepper, green mango & coconut chutney] <i>Roditis, Kyrenia, Tetramythos, Peloponnese, Greece 2022</i>	18 9
NANDU VARUVAL [masala fried soft shell crab, white crab, tomato chutney] <i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	18 16
GUINEA FOWL PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta] <i>Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2021</i>	18 22

TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat] <i>Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014</i>	15 23
BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney, saffron flaked almonds] <i>Branco, Chinado, Lisboa, Portugal 2022</i>	15 12
KASHMIRI MOREL [mooli akhrot chutney, mushroom samosa, pickled mushroom] <i>Blaifränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021</i>	18 13
PEANUT GARLIC PRAWNS [tandoori jumbo prawns, shrimp chutney, idiyappam] <i>Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021</i>	29 19
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber] <i>Roditis, Kyrenia, Tetramythos, Peloponnese, Greece 2022</i>	22 9
DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat] <i>Bandol, Domaine La Suffrène, Provence, France 2022</i>	22 12
COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney] <i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	26 16
DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney] <i>Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014</i>	28 23
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli] <i>Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022</i>	40 11
HIRAN KI BOTI [tandoori venison, tadka dahi, bonda, pickled venison] <i>Syrah, Damascene, Swartland, South Africa 2021</i>	30 17

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 13.5% gratuity will be added to your bill.

All prices include VAT.



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MAINS

HYDERABADI SUBZ KOFTA [saffron, almond, cashew, kewra, paneer]	22
<i>Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021</i>	19
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves]	22
<i>Bandol, Domaine La Suffrène, Provence, France 2022</i>	12
CHEMMEEN MANGA CURRY [Vannamei prawn, coconut, green mango, Malabar tamarind]	28
<i>Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021</i>	19
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]	30
<i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021</i>	13
LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]	40
<i>Anjou, Ronceray, Château de Plaisance, France 2021</i>	17
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nut, telicherry peppercorn]	27
<i>Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2021</i>	22
BEEF SHORTRIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]	28
<i>Syrah, Damascene, Swartland, South Africa 2021</i>	17
GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]	28
<i>Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2018</i>	14

BIRYANI

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, sliced truffle, cashew nut, pink peppercorn raita]	24
<i>Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2021</i>	22
SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita]	30
<i>Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014</i>	23
PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nut, pink peppercorn raita]	28
<i>Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021</i>	19

VEGETARIAN

DAL PANCHMEL [masoor-toor-chana-urad-moong lentils, mustard, garlic]	12
COASTAL BHINDI [fennel seed, fenugreek seed, coconut]	13
MAKAI PALAK [baby corn, sweet corn, fenugreek]	12
ASPARAGUS & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	13
CHETTINAD POTATO ROAST [Parisienne potatoes, urad dal, chettinad spices]	12

SIDES

PAPADUMS & CHUTNEYS	8
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	12
BREAD BASKET [3 pieces]	13.5
DUCK KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	14
LEMON RICE [cashew nut, mustard seed, curry leaf]	10.5
BASMATI RICE	7
PINK PEPPERCORN RAITA	4.5
INDIAN ONION & GREEN CHILLI	3
HOUSE PICKLE	4

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