



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

ALOO CHAAT

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

or

NANDU VARUVAL

[masala fried soft shell crab, white crab, tomato chutney]

or

TELICHERRY SQUID & SHRIMPS

[curry leaf, telicherry pepper, green mango & coconut chutney]

BADAMI BROCCOLI

[gajar murabba, broccoli & garlic chutney, saffron flaked almonds]

or

DILL & PEPPER SALMON

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

or

DUCK CHUTNEY SEEKH

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

BABY AUBERGINE VATHAGAL

[masala fried aubergine, peanut, curry leaves]

or

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew nut, telicherry peppercorns]

or

GONGURA LAMB

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

or

WILD MUSHROOM & MOREL PILAU

[oyster, shiitake, sliced truffle, cashew nut, basmati rice, pink peppercorn raita]

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

ALPHONSO MANGO & PISTACHIO KHEER

[smoked mango gel, coconut brittle, pistachio kulfi]

or

CUSTARD APPLE & RHUBARB KULFI

[falooda, basil seeds, rhubarb confit, patissa crumble]

or

CHOICE OF SORBETS [choose any 2]

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

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 13.5% gratuity will be added to your bill.

All prices include VAT.