

Trishna

STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt] <i>Exton Park, RB23 Rosé, Hampshire, England NV</i>	16 16
COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji] <i>Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023</i>	15 13
KOLIWADA SQUID & SHRIMPS [carom seeds, chilli & peanut chutney] <i>Exton Park, RB23 Rosé, Hampshire, England NV</i>	19 16
NANDU VARUVAL [masala fried soft shell crab, white crab, tomato chutney] <i>Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV</i>	18 16
MALABAR QUAIL CUTLETS [quail egg kilikoodu, injipuli, podi potato fry] <i>Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022</i>	19 15

TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat] <i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	16 25
BADAMI BROCCOLI [cardamom, almonds, gajar murabba, broccoli & garlic chutney] <i>Branco, Chinado, Lisbon, Portugal 2023</i>	16 12
KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom] <i>Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022</i>	20 15
TANDOORI PRAWNS BALCHAO [palm vinegar, shrimp chutney, idiyappam] <i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	30 25
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber] <i>Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023</i>	24 13
DILL & PEPPER SALMON [royal cumin, dill pachadi, smoked raw papaya & samphire] <i>Bandol, Domaine La Suffrène, Provence, France 2024</i>	24 12
COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney] <i>Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV</i>	26 16
DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney] <i>Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany 2024</i>	28 20
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli] <i>Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021</i>	46 18
HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison] <i>Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022</i>	28 12
CHICKEN CHOPS GREEN PEPPER FRY [green pepper, curry leaves, Malabar parotta] <i>Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022</i>	26 23

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.

We charge £3.50 per guest for unlimited filtered Belu water.

A discretionary 15% service charge will be added to your bill. All prices include VAT.

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MAINS

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]	22
<i>Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022</i>	23
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]	22
<i>Bandol, Domaine La Suffrène, Provence, France 2024</i>	12
PRAWN KODAMPULI CURRY [Vannamei prawns, Malabar tamarind, baby shallots]	30
<i>Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022</i>	23
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]	34
<i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023</i>	14
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]	28
<i>Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020</i>	25
BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]	30
<i>Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022</i>	12
GONGURA LAMB [Yorkshire lamb, pickled sorrel leaf, Guntur teja chilli]	32
<i>Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023</i>	20

BIRYANI

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]	25
<i>Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022</i>	14
SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita]	32
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	25
PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nuts, pink peppercorn raita]	30
<i>Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020</i>	25

VEGETARIAN

DAL PANCHMEL [masoor-toor-channa-urad-moong lentils, mustard, garlic]	13
COASTAL BHINDI [fennel seeds, fenugreek seeds, coconut]	14
MAKAI PALAK [baby corn, sweet corn, fenugreek]	13
ASPARAGUS & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	13

SIDES

PAPADUMS & CHUTNEYS	10
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	13
BREAD BASKET [3 pieces]	15
DUCK KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	15
LEMON RICE [cashew nuts, mustard seeds, curry leaf]	10.5
BASMATI RICE	8
PINK PEPPERCORN RAITA	5
INDIAN ONION & GREEN CHILLI	4
HOUSE PICKLE	4

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