



Trishna

STARTERS

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

TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]	16
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
TANDOORI GOBHI MUSALLAM [gojar murabba, warm cauliflower chutney, saffron flaked almonds]	16
<i>Branco, Chinado, Lisbon, Portugal 2023</i>	12
KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]	19
<i>Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022</i>	15
TANDOORI PRAWNS BALCHAO [palm vinegar, shrimp chutney, idiyappam]	30
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]	23
<i>Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022</i>	13
DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat]	23
<i>Bandol, Domaine La Suffrène, Provence, France 2024</i>	12
COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]	26
<i>Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV</i>	16
DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]	28
<i>Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany 2023</i>	20
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]	44
<i>Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021</i>	18
KASOORI TURKEY TIKKA [pickled turkey, bonda, mint & mango murabba]	28
<i>Branco, Chinado, Lisbon, Portugal 2023</i>	12
CHICKEN CHOPS GHEE ROAST [mixed sprouts sundal, green coconut chammanthi]	26
<i>Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022</i>	20

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.

Trishna

MAINS

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]	22
<i>Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022</i>	20
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]	22
<i>Bandol, Domaine La Suffrène, Provence, France 2024</i>	12
CHEMMEEN MURINGA THEEYAL [Vannamei prawns, baby shallots, kodampuli, drumstick]	30
<i>Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022</i>	20
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]	32
<i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022</i>	14
LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]	42
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]	28
<i>Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022</i>	23
BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]	30
<i>Blaifränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021</i>	12
GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]	30
<i>Merlot, Keermont Estate, Stellenbosch, South Africa 2021</i>	14

BIRYANI

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]	25
<i>Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022</i>	23
SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita]	32
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nuts, pink peppercorn raita]	30
<i>Blaifränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021</i>	12

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
HEIRLOOM CARROT & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	13
CHETTINAD POTATO ROAST [Parisienne potatoes, peanuts, urad dal, chettinad spices]	13

SIDES

PAPADUMS & CHUTNEYS	9
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

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.