

Trishna

TASTE OF TRISHNA

4 courses 80

Sommelier wine pairing additional 60 (see below)

VARIETY OF PAPADS & CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

Exton Park, RB23 Rosé, Hampshire, England NV

or

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

Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]

Branco, Chinado, Lisbon, Portugal 2023

or

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany 2024

CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023

or

SALLI JARDALOO BOTI [lamb shoulder, apricots, potato salli]

Cabernet Sauvignon, Keermont Estate, Stellenbosch, South Africa 2021

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]

Bandol, Domaine La Suffrène, Provence, France 2024

Served with [makai palak, dal panchmel, bread basket, basmati rice]

add *Tandoori Lamb Chop 23pp* [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

PARSI KULFI FALOODA [rose meringue, chikoo kulfi, tutti frutti, basundi]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

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.

Taste of Trishna Menu last orders: Lunch - 14:15 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

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.