

Trishna

TASTE OF TRISHNA DIWALI MENU

(Available between 6th November - 8th November)

5 courses £120

Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

MALABAR PARTRIDGE CUTLETS [injipuli, boccocino, podi potatoes]

Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021

AMRUT GROUSE [single malt, pickled grouse, bonda]

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

or

MALLARD GILAFI SEEKH [tomato tokku, bell pepper, shallot, pineapple chutney]

Syrah, Damascene, Cederberg, South Africa 2021

HALF LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

PORK BELLY ULLARTHIYATHU [Malabar parotta, coconut, Tellicherry pepper]

Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021

or

PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nut, pink peppercorn raita]

Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2018

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]

Viognier, The Age of Grace, Lismore Greyton, South Africa 2021

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

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

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

or

COCONUT MALAI GHEVAR [saffron malai, coconut brittle, gulabi kulfi]

Rieling Aùslese, Fass 10, Peter Lauer, Saar, Germany 2018

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

Diwali Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

Trishna

TASTE OF TRISHNA DIWALI VEGETARIAN MENU

(Available between 6th November - 8th November)

5 courses £120

Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

RAJ KACHORI CHAAT [masala peas and sprouts, tamarind, mint chutney, peashoot]

Exton Park, RB23 Rosé, Hampshire, England NV

or

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

Exton Park, RB23 Rosé, Hampshire, England NV

COCONUT & CORN TIKKI [sweetcorn, curry leaf, mint & mango murabba, baby corn bhaji]

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

or

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

TANDOORI GOBHI MUSALLAM [gajar murabba, warm cauliflower chutney, saffron flaked almonds]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

or

KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

ZAFRANI MALAI MAKHANE KOFTA [saffron, lotus seeds, almond, kasoori methi]

Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021

or

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

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2022

or

AUBERGINE & PEA THOKKU [missi roti, white butter, pickled onion]

Viognier, The Age of Grace, Lismore Greyton, South Africa 2021

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

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

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

ANJEER MAKHANE KI KHEER [caramelised fig, coconut brittle, pistachio kulfi, toasted lotus seeds]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

or

PEAR & SAFFRON MALAI [saffron poached pear, pink pepper meringue, fennel jujubes]

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

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