



Trishna

TASTE OF TRISHNA FESTIVE MENU

(Available between 4th November- 30th December)
(31st Lunch only)

6 courses £120.00
Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

SMOKED SALMON TAYIR SADAM [curd rice, papad tuile, oscietra caviar, masago]

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]

Philippe Gonet, Brut Réserve, Champagne, France NV

or

TURKEY PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

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

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

Terrasse, Keermont, Stellenbosch, South Africa 2022

or

HIRAN KI BOTI [tandoori venison, tadka dahi, bonda, pickled venison]

Syrah, Damascene, Cederberg, South Africa 2021

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2014

or

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

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

CHEMMEEN MURINGA THEEYAL [Vannamei prawns, baby shallots, kodampuli, drumstick]

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

or

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

Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2019

or

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

Viognier, Les Galets, Domaine Christophe Blanc, Rhône Valley, France 2022

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

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

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

or

FIG & CARDAMOM KHEER [caramelised fig, coconut brittle, pistachio kulfi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

SPICED CARROT CAKE [cream cheese namelaka, carrot orange gel, christmas pudding ice cream]

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

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. Please note all game may contain shot.

A discretionary 13.5% gratuity will be added to your bill. All prices include VAT.

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

Trishna

TASTE OF TRISHNA VEGETARIAN FESTIVE MENU

(Available between 4th November - 30th December)
(31st Lunch only)

6 courses £110.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

PODI PANIYARAM [potato podimas, chilli coconut chutney]

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

Viognier, Les Galets, Domaine Christophe Blanc, Rhône Valley, France 2022

or

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

Exton Park, RB23 Rosé, Hampshire, England NV

JACKFRUIT PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

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

or

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

Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney]

Branco, Chinado, Lisboa, Portugal 2022

or

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

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

HYDERABADI SUBZ KOFTA [saffron, almond, cashew nut, kewra, paneer]

Chardonnay, Bien Nacido, 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 2020

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves, coconut]

Bandol, Domaine La Suffrène, Provence, France 2023

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

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

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

or

THANDAI SEMIFREDDO [coconut batika, passion fruit gel, meringue, whipped coffee ganache]

Szamorodni, Eloquence, Holdvölg, Tokaji, Hungary 2012

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

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

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Trishna

TASTE OF TRISHNA VEGAN FESTIVE MENU

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6 courses £110.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

PODI PANIYARAM [potato podimas, chilli coconut chutney]

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

Viognier, Les Galets, Domaine Christophe Blanc, Rhône Valley, France 2022

or

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sev]

Exton Park, RB23 Rosé, Hampshire, England NV

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney]

Branco, Chinado, Lisboa, Portugal 2022

JACKFRUIT PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

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

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves, coconut]

Bandol, Domaine La Suffrène, Provence, France 2023

or

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

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020

Served with [coastal bhindi, dal panchmel, bread basket, basmati rice]

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

TRIO OF SORBETS [mango & tulsi, raspberry & ginger, tender coconut & jaggery]

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

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