



Trishna

STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]	15
<i>Exton Park, RB23 Rosé, Hampshire, England NV</i>	16
COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]	14
<i>Viognier, Les Galets, Domaine Christophe Blanc, Rhône Valley, France 2022</i>	14
TELICHERY SQUID & SHRIMPS [curry leaf, telicherry pepper, green mango & coconut chutney]	18
<i>Roditis, Kyrenia, Tetramythos, Peloponnese, Greece 2023</i>	9
NANDU VARUVAL [masala fried soft shell crab, white crab, tomato chutney]	18
<i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	16
TURKEY PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]	18
<i>Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022</i>	15

TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]	15
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2014</i>	23
BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney, saffron flaked almonds]	15
<i>Branco, Chinado, Lisboa, Portugal 2022</i>	12
KASHMIRI MOREL [mooli akhrot chutney, mushroom samosa, pickled mushroom]	18
<i>Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022</i>	11
MUSTARD PRAWNS [dijon & wholegrain mustard, shrimp chutney, idiyappam]	29
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19
HARIYALI BREEM [green chilli, coriander, smoked tomato kachumber]	22
<i>Terrasse, Keermont, Stellenbosch, South Africa 2022</i>	13
DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat]	22
<i>Bandol, Domaine La Suffrène, Provence, France 2023</i>	12
COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]	26
<i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	16
MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]	28
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2014</i>	23
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]	40
<i>Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022</i>	11
HIRAN KI BOTI [tandoori venison, tadka dahi, bonda, pickled venison]	30
<i>Syrah, Damascene, Swartland, South Africa 2021</i>	18
GREEN PEPPER CHICKEN CHOPS [sprouts koshambir, tomato chutney]	24
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19

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MAINS

HYDERABADI SUBZ KOFTA [saffron, almond, cashew, kewra, paneer]	22
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves]	22
<i>Bandol, Domaine La Suffrène, Provence, France 2023</i>	12
CHEMMEEN MURINGA THEEYAL [Vannamei prawns, baby shallots, kodampuli, drumstick]	28
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]	30
<i>Viognier, Les Galets, Domaine Christophe Blanc, Rhône Valley, France 2022</i>	14
LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]	40
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2014</i>	23
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nut, telicherry peppercorn]	27
<i>Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020</i>	22
BEEF SHORTRIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]	28
<i>Syrah, Damascene, Swartland, South Africa 2021</i>	18
GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]	28
<i>Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2019</i>	14

BIRYANI

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]	24
<i>Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020</i>	22
SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita]	30
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2014</i>	23
PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nut, pink peppercorn raita]	28
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19

VEGETARIAN

DAL PANCHMEL [masoor-toor-chana-urad-moong lentils, mustard, garlic]	12
COASTAL BHINDI [fennel seed, fenugreek seed, coconut]	13
MAKAI PALAK [baby corn, sweet corn, fenugreek]	12
HEIRLOOM CARROT & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	13
CHETTINAD POTATO ROAST [Parisienne potatoes, urad dal, chettinad spices]	12

SIDES

PAPADUMS & CHUTNEYS	8
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	12
BREAD BASKET [3 pieces]	13.5
DUCK KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	14
LEMON RICE [cashew nut, mustard seed, curry leaf]	10.5
BASMATI RICE	7
PINK PEPPERCORN RAITA	4.5
INDIAN ONION & GREEN CHILLI	3
HOUSE PICKLE	4

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