



# Trishna

## TASTE OF TRISHNA

**LUNCH TASTING** (12:00 - 14:15)

### EARLY EVENING

(Sunday - Thursday 17:00 - 18:15)

(Friday & Saturday 17:30 - 18:15 not available on 31st December dinner)

3 courses £50.00

4 courses £55.00

### VARIETY OF PAPADS AND CHUTNEYS

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#### ALOO CHAAT

[ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

or

#### NANDU VARUVAL

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

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#### TURKEY PEPPER FRY

[Indian onion, curry leaf, pepper, Malabar parotta]

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#### PANEER TIKKA ANARDANA

[cottage cheese, raw mango, mint, corn & pomegranate chat]

or

#### DILL & PEPPER SALMON

[royal cumin, dill raita, smoked raw papaya & samphire chaat]

or

#### GREEN PEPPER CHICKEN CHOPS

[sprouts koshambir, tomato chutney]

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#### CASHEW & PEPPER CHICKEN

[roasted coconut & cashew, telicherry peppercorns]

or

#### GONGURA LAMB

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

or

#### WILD MUSHROOM & MOREL KAIMA BIRYANI

[kaima rice, sliced truffle, pink peppercorn raita]

or

#### BABY AUBERGINE VATHAGAL

[masala fried aubergine, peanut, curry leaves]

Served with [chettinad potato roast, dal panchmel, basmati rice, bread basket]

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#### CHENNAR PAYESH

[saffron rasmalai, berry chutney, kataife]

or

#### THANDAI SEMIFREDDO

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

or

#### CHOICE OF SORBETS [choose any 2]

[tender coconut & jaggery, raspberry & ginger, mango & tulsi]

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 13.5% gratuity will be added to your bill.

All prices include VAT.