



# Trishna

## TASTE OF TRISHNA

LUNCH TASTING (12:00 - 14:30)

EARLY EVENING (17:00 - 18:15)

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

#### TELICHERRY SQUID & SHRIMPS

[curry leaf, telicherry pepper, green mango & coconut chutney]

or

#### DUCK CHUTNEY SEEKH

[tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

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#### PANEER TIKKA ANARDANA

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

or

#### SHAHI SALMON TIKKA

[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 nut, 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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#### ADA PRADHAMAN

[rice ada payasam, banana fritters, cashew and coconut brittle]

or

#### BRAMLEY APPLE & PISTACHIO KULFI

[apple crumble, tukmaria seeds, seb murabba]

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.