Trishna

TASTE OF TRISHNA
FESTIVE VEGETARIAN MENU

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

5 Course Menu 110
Add Sommelier's Wine Pairing +90

VARIETY OF PAPADS & CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]
Exton Park, RB23 Rosé, Hampshire, England NV

BEETROOT PODI DOSAI [green coconut chutney, tomato chutney]
Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

or

CURRY LEAF PANEER TIKKA [cashew nut, curry leaves, corn & pomegranate kosambari]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

SESAME PODI BROCCOLI [carrot murabba, fried garlic & broccoli chutney]
Branco, Chinado, Lisbon, Portugal 2023

or

CHETTINAD SPICED MOREL [onion thoviyal, samosa, mushroom acharu]
Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]
Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn pachadi]
Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

JACKFRUIT COCONUT FRY [nool parotta, sambol, pickled onion]
Bandol, Domaine La Suffrène, Provence, France 2024

Served with [heirloom carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]
10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

SPICED CARROT CAKE [cream cheese namelaka, carrot orange gel, Christmas pudding ice cream]
Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]
Riesling Auslese, 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.
Festive Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00
We charge £3.50 per guest for unlimited filtered Belu water.
A discretionary 15% service charge will be added to your bill. All prices include VAT.

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FESTIVE MENU

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

5 Course Menu 120
Add Sommelier's Wine Pairing +90

VARIETY OF PAPADS & CHUTNEYS

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]
Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

PARTRIDGE PEPPER FRY [Tellicherry pepper, curry leaves, parotta]
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022

DILL & PEPPER SALMON [raw papaya, samphire, dill pachadi]
Bandol, Domaine La Suffrène, Provence, France 2024

or

ACHARU TURKEY [pickled turkey, bonda, mint & mango murabba]
Viogner, The Age of Grace, Lismore, South Africa 2023

HALF LEMON LOBSTER [tomato bhel, lemon butter, burnt onion thoviyal]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021

CHICKEN DONNE BIRYANI [corn fed chicken, jeera samba rice, pink pepper pachadi]
Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]
Merlot, Keermont Estate, Stellenbosch, South Africa 2021

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023

Served with [heirloom carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]
10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

NILGIRI HONEY & PEAR MALAI [pear murabba, oats crumble, lime & ginger gel, honey tuile]
Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

SPICED CARROT CAKE [cream cheese namelaka, carrot orange gel, Christmas pudding ice cream]
Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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