Trishna

STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt] 16
Exton Park, RB23 Rosé, Hampshire, England NV *16*

COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji] 15
Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023 *13*

KOLIWADA SQUID & SHRIMPS [carom seeds, chilli & peanut chutney] 19
Exton Park, RB23 Rosé, Hampshire, England NV *16*

NANDU VARUVAL [masala fried soft-shell crab, white crab, tomato chutney] 18
Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV *16*

PARTRIDGE PEPPER FRY [Tellicherry pepper, curry leaves, nool parotta] 19
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2023 *14*

TANDOOR

CURRY LEAF PANEER TIKKA [cashew nut, curry leaves, corn & pomegranate kosambari] 16
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016 *25*

SESAME PODI BROCCOLI [carrot murabba, fried garlic & broccoli chutney] 16
Branco, Chinado, Lisbon, Portugal 2024 *12*

CHETTINAD SPICED MOREL [onion thoviyal, samosa, mushroom acharu] 20
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2023 *14*

TANDOORI PRAWNS BALCHAO [palm vinegar, shrimp chutney, idiyappam] 30
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016 *25*

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber] 24
Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023 *13*

DILL & PEPPER SALMON [royal cumin, dill pachadi, smoked raw papaya & samphire] 24
Bandol, Domaine La Suffrène, Provence, France 2025 *12*

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney] 26
Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV *16*

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney] 28
Riesling, EB68 Concrete Rebellion, Mac Forbes, Yarra Valley, Australia 2021 *13*

TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli] 46
Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2023 *18*

HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison] 28
Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022 *12*

LEMON LOBSTER TAIL [lemon butter, tomato bhel, burnt onion thoviyal] 48
Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022 *23*

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.
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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MAINS

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer] 22
Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022 23

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves] 22
Bandol, Domaine La Suffrène, Provence, France 2025 12

PRAWN KODAMPULI CURRY [Vannamei prawns, Malabar tamarind, baby shallots] 30
Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022 23

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf] 34
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023 14

CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn] 28
Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020 25

BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney] 30
Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022 12

GONGURA LAMB [Yorkshire lamb, pickled sorrel leaf, Guntur teja chilli] 32
Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023 20

BIRYANI

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink pepper pachadi] 26
Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020 25

LOBSTER & PINK PRAWN THOKKU BIRYANI [basmati rice, thokku masala, pink pepper pachadi] 56
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016 25

CHICKEN DONNE BIRYANI [corn fed chicken, cashew nuts, jeera samba rice, pink pepper pachadi] 32
Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022 23

VEGETARIAN

DAL PANCHMEL [masoor-toor-channa-urad-moong lentils, mustard, garlic] 13
COASTAL BHINDI [fennel seeds, fenugreek seeds, coconut] 14
MAKAI PALAK [baby corn, sweet corn, fenugreek] 13
HEIRLOOM CARROT & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds] 13

SIDES

PAPADUMS & CHUTNEYS 10
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA 13
BREAD BASKET [3 pieces] 15
DUCK KEEMA NAAN [ginger, green chilli, pink pepper pachadi] 15
LEMON RICE [cashew nuts, mustard seeds, curry leaf] 10.5
BASMATI RICE 8
PINK PEPPER PACHADI 5
INDIAN ONION & GREEN CHILLI 4
HOUSE PICKLE 4

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