

Trishna

STARTER

ALOO TOKRI CHAT [potato, masala chickpea, tamarind, sweet yoghurt] <i>Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015</i>	9.00 10.00
PUMPKIN SAMOSA [masala peas, roasted pumpkin seeds, coconut chutney, murabba] <i>Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2016</i>	9.00 8.00
CUTTLEFISH KOLIWADA [carom seeds, Kashmiri chilli, garlic, smoked tomato & chilli chutney] <i>Zuani Vigne Bianco, Patrizia Felluga, Collio, Italy 2016</i>	11.00 11.00
TELICHERRY SHRIMP FRY [Telicherry pepper, coconut, garlic, coconut & mango chutney] <i>Furmint Unfiltriert, Michael Wenzel, Neusiedlersee, Austria 2016</i>	12.00 13.00
NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney] <i>Brut Réserve, Philippe Gonet, Champagne, France NV</i>	12.50 13.00
PARTRIDGE PEPPER FRY [Keralan spices, black pepper, Indian onion, parotta] <i>Refosco Isonzo 'Pucino', Collavini, Collio, Italy 2015</i>	10.50 7.00

TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat] <i>Scheurebe Trocken, Weingut Weegmüller, Pfalz, Germany 2015</i>	10.00 9.00
SUBZ SEEKH KEBAB [organic sprout chat, curry leaf oil, mint chutney] <i>Chardonnay Guinevere, Gusbourne, Kent, England 2013</i>	10.00 12.00
TANDOORI PRAWN BALCHAO [palm vinegar, mace, red chilli, idiyappam] <i>Prunus Branco, Dao, Portugal 2016</i>	24.00 7.00
AJWAINI SALMON TIKKA [carom seeds, dill chutney] <i>Prunus Branco, Dao, Portugal 2016</i>	16.00 7.00
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber] <i>Furmint Unfiltriert, Michael Wenzel, Neusiedlersee, Austria 2016</i>	16.00 13.00
CHAKUNDARI GUINEAFOWL [beetroot, fennel, puy & masoor kachumber] <i>Agiorgitiko, Bizios, Nemea, Greece 2011</i>	19.00 13.00
WILD GOOSE SEEKH KEBAB [Kashmiri chilli, garlic, shallots, pineapple chutney] <i>Scheurebe Trocken, Weingut Weegmüller, Pfalz, Germany 2015</i>	17.00 9.00
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli] <i>Cabernet Tempranillo by George, Fox Gordon, Adelaide Hills, Australia 2013</i>	21.00 11.00

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. Please note all game may contain shot.

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.

Trishna

MAIN

BHAGARE BAINGAN [baby aubergine, peanut, sesame seeds, tamarind] <i>Zuani Vigne Bianco, Patrizia Felluga, Collio, Italy 2016</i>	15.00 11.00
PANEER CHETTINAD [black pepper, star anise, stone fungus, coconut] <i>Svatouavrinecké, Petr Koráb, Moravia, Czech Republic 2015</i>	17.00 9.00
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf] <i>Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2016</i>	24.00 8.00
MEEN MANGA CURRY [hake, raw mango, drumstick, Malabar tamarind] <i>Riesling, Clos Mathis, Domaine Ostertag, Alsace, France 2015</i>	21.00 14.00
POMFRET POLLICHATHU [curry leaf, green peppercorn, pickled Bombay duck, koshambir] <i>Zuani Vigne Bianco, Patrizia Felluga, Collio, Italy 2016</i>	25.00 11.00
NILGIRI CHICKEN KURMA [coriander, curry leaf, coconut] <i>Chardonnay Guinevere, Gusbourne, Kent, England 2013</i>	18.00 12.00
TEEN MIRCHI PHEASANT [Szechwan, pink & black pepper, wild rice upma, cranberry chutney] <i>Guimaro Tinto, Ribeira Sacra, Spain 2016</i>	20.00 8.00
GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli] <i>Tête-à-Tête Rouge, Domaine de la Terre, Sierra Nevada Foothills, California, USA 2012</i>	22.00 12.00

BIRYANI

WILD MUSHROOM & MOREL PILAU [girolles, trompette, shimeji, truffle oil, pink peppercorn raita] <i>Bourgogne Rouge, Méo Camuzet, Burgundy, France 2013</i>	17.00 14.00
SEAFOOD PILAU [black tiger prawn, scallops, white fish, pink peppercorn raita] <i>Refosco Isonzo 'Pucino', Collavini, Collio, Italy 2015</i>	23.00 7.00
WILD BOAR BIRYANI [basmati rice, saffron, mint, fried onion, pink peppercorn raita] <i>Chardonnay Guinevere, Gusbourne, Kent, England 2013</i>	22.00 12.00

VEGETARIAN

HYDERABADI DAL [masoor-toor-channa lentils, mustard, curry leaf]	7.00
COASTAL BHINDI [fennel seeds, fenugreek seeds]	9.00
ACHARI ALOO [nigella seeds, mustard oil, smoked garlic]	7.00
TENDLI FOOGATH [stir fried ivyguard, mustard, coconut]	8.00
MAKAI SAAG [baby corn, sweetcorn, fenugreek, garlic]	8.00

SIDE

ADDITIONAL PAPADUMS & CHUTNEYS	3.00
BREAD BASKET [3 pieces]	7.50
WILD GOOSE KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	9.00
LEMON RICE [cashew nut, mustard seeds, curry leaf]	6.50
BASMATI RICE	4.00
PINK PEPPERCORN RAITA	3.00
INDIAN ONION & GREEN CHILLI SALAD	2.00
HOUSE PICKLE	2.00

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. Please note all game may contain shot.

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.