

Trishna

EARLY EVENING MENU

Available Monday to Friday 1800-1845

Saturday 1730-1800

Sunday 1730-1830

3 COURSES FOR £28.00

WINE FLIGHT: £24.00 (3 x 100ml GLASSES)

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015

or

AJWAINI SALMON TIKKA [carom seeds, dill chutney]
Prunos Branco, Dao, Portugal 2016

or

CUTTLEFISH KOLIWADA [carom seeds, Kashmiri chilli, garlic, smoked tomato & chilli chutney]
Bandel Rosé, Domaine La Suffrène, Cedric Gravier, France 2016

PANEER CHETTINAD [black pepper, star anise, stone fungus, coconut]
Scheurebe Trocken, Weingut Weegmüller, Pfalz, Germany 2015

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Tête-à-Tête Rouge, Domaine de la Terre, Sierra Nevada Foothills, California, USA 2012

or

NILGIRI CHICKEN KURMA [coriander, curry leaf, coconut]
Svatovaurinecké, Petr Koráb, Moravia, Czech Republic 2015

Served with Achari Aloo, Hyderabad Dal, Bread Basket and Basmati Rice

CARDAMOM KHEER [fig, raisin, pistachio, cardamom]
Moscato d'Asti, Michele Chiarlo 'Nivole', Piemonte, Italy 2016

or

STONE FRUIT FALOODA [blood peach jelly, basil seeds, apricot kulfi, basundi]
Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014

A discretionary 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.