

# Trishna

## TASTE OF TRISHNA – GAME MENU

6 courses £65.00

Sommelier wine pairing £65.00 - see below

Prestige wine pairing £95.00 - please ask your sommelier

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**PARTRIDGE PEPPER FRY** [Keralan spices, black pepper, Indian onion, parotta]  
*Refosco Isonzo 'Pucino', Collavini, Collio, Italy 2015*

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**CHAKUNDARI GUINEAFOWL** [beetroot, fennel, puy & masoor kachumber]  
*Agiorgitiko, Bizios, Nemea, Greece 2011*

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**WILD GOOSE SEEKH KEBAB** [Kashmiri chilli, garlic, shallots, pineapple chutney]  
*Scheurebe Trocken, Weingut Weegmüller, Pfalz, Germany 2015*

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**TEEN MIRCHI PHEASANT** [Szechwan, pink & black pepper, wild rice upma, cranberry chutney]  
*Svatouavrinecké, Petr Koráb, Moravia, Czech Republic 2015*

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**WILD BOAR BIRYANI** [basmati rice, saffron, mint, fried onion, pink peppercorn raita]  
*Chardonnay Guinevere, Gusbourne, Kent, England 2013*

Served with Makai Saag, Hyderabad Dal, Bread Basket and Basmati Rice

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**STONE FRUIT FALOODA** [blood peach jelly, basil seeds, apricot kulfi, basundi]  
*Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza Argentina 2015*

or

**DATE & CARAMEL MISHTI DOI** [baked yoghurt, banana chips, cashew nut chikki]  
*Sauvignon Blanc, Apasionado, Bodegas José Pariente, Rueda, Spain 2016*

or

**KALA JAMUN** [plum murabba, almond, rose kulfi]  
*Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014*

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