

Trishna

TASTE OF TRISHNA – GAME MENU

6 courses £65.00

Prestige wine pairing £95

PARTRIDGE PEPPER FRY [Keralan spices, black pepper, Indian onion, parotta]
Johanniter Ultra, Dom Bliskowice, Małopolski Przełom Wisły, Poland 2016

CHAKUNDARI GUINEAFOWL [beetroot, fennel, puy & masoor kachumber]
Petit Verdot, Remolinos Vineyard, Mendoza, Argentina 2013

WILD GOOSE SEEKH KEBAB [Kashmiri chilli, garlic, shallots, pineapple chutney]
Lost Barrel, Oveja Negra, Curicó and Maule Valley, Chile 2011

TEEN MIRCHI PHEASANT [Szechwan, pink & black pepper, wild rice upma, cranberry chutney]
Chardonnay, Krauthaker Rosenberg, Kutjevo, Croatia 2008

WILD BOAR BIRYANI [basmati rice, saffron, mint, fried onion, pink peppercorn raita]
Riesling Smaragd Achleiten, Domäne Wachau, Austria 1994

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

STONE FRUIT FALOODA [blood peach jelly, basil seeds, apricot kulfi, basundi]
Gewürztraminer Grand Cru Steingrubler, Domaine Barmès Buecher, Alsace, France 2008

or

DATE & CAMEL MISHTI DOI [baked yoghurt, banana chips, cashew nut chikki]
Rivesaltes Ambré, Domaine de Rancy, Roussillon, France 1992

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.