

Trishna

EARLY EVENING MENU

Available Monday to Friday 1800-1830,
Saturday and Sunday 1730-1800

3 COURSES FOR £28.00
£50.00 INCLUDING WINE FLIGHT (3 x 100ml GLASSES)

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]
Rotgipfler, Johanneshof Reinisch, Thermenregion, Austria 2014

or

AJWAINI SALMON TIKKA [carom seed, dill raita]
Raventós i Blanc Cava Rosé 'de Nit', Penedès, Spain 2012

or

QUAIL PEPPER FRY [Keralan spices, black pepper, Indian onion]
Riesling "Gelblack" Schloss Johannisberg, Rheingau, Germany 2014

MOREL & MUSHROOM PILAU [summer truffle, mushrooms, morel, pink peppercorn raita]
Pinot Noir, Villa Wolf, Ernst Loosen, Pfalz, Germany 2013

or

MAPPAS JHEENGA CURRY [coconut milk, tiger prawns, tamarind, shallots]
Sauvignon Blanc 'Woodside', Teusner, Adelaide Hills, Australia 2014

or

KORI GASSI [chicken drumsticks, Mangalorean spices, coconut]
GSM, Domaine de la Terre Rouge 'Tête-à-Tête', Sierra Foothills, USA 2011

Served with [Bread Basket, Basmati Rice, Saag Aloo and Hyderabadi Dal]

CARDAMOM KHEER [fig, raisin, pistachio, cardamom]
Gewürztraminer, Luigi Bosca, Argentina 2012

or

MANGO BAPPA DOI [baked yoghurt, mango & star anise chutney]
Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia 2011

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