

STARTERS

Smoked Mackerel & Rice Salad 15
Assam fish salad, red rice & lime

Kurkure Soft Shell Crab 17
Crispy fried crab, raw papaya salad, passion fruit chutney

Naga Scallops 18
Smoked chilli spiced diver scallops, textures of cauliflower

Atul's Chicken Tikka Pie 16
Tikka masala in puff pastry, cumin scented berry compote

Spiced Smoked Duck 18
Spiced & smoked Gressingham duck, chickpeas, plum

Kolkatta Puchkas (v) 12
Wheat bubbles with sweet and sour tamarind water, sprouted mung beans and potatoes

Bhalla Papdi Chaat (v) 12
Lentil dumplings and crispy bread chaat, raisins and saunth chutney, mint chutney, frozen yogurt

Gangtok Momos 14
Choice of filling - organic vegetables, free range chicken or Kentish lamb, steamed and served with tomato and chilli chutney, fermented pounded vegetable

Lamb Sapta 17
Lahasa inspired lamb and spring onion, grilled bok choy

Masala Mixed Grill 22
Selection of lamb seekh, prawns, fish, chicken tikka
(Vegetarian alternative available upon request)

SIDES

Mizoram Bamboo Shoot, Mushroom
and Green Beans 8

Mutter Paneer 8

Saag Aloo 8

Cauliflower and Hen's Egg 10

Sweetcorn Masala 8

Beetroot Poriyal 8

Kanishka Signature Black Dal or Yellow Dal 8

(vg) vegan (v) vegetarian Vegetarian menu available.

Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

MAINS

Tandoori Phool Aur Badam 18
Tandoor roast baby cauliflower, almond korma

Seafood Alleppey Curry 30
Pan-seared seafood, ginger and turmeric sauce

Macher Malai Kori 28
Grilled monkfish, courgette & broad beans, coconut curry

Daak Bangla Murg Jhol 24
Traditional chicken curry from colonial guest houses of East India

Dad's Murg Makhani 24
Tandoor cooked chicken tikka simmered in San Marzano and fenugreek gravy
(Vegetarian alternative available upon request)

Sikkimese Duck Roast 26
Roasted Gressingham duck breast, crushed smoked tomato, potato salad and crispy poha

Purani Delhi Ki Gosht Biryani 28
Sealed and baked lamb and aromatic rice, served with burani raita
(Vegetarian alternative available upon request)

Sagolir Manxo 27
Cumin and black pepper spiced country goat curry

Champen Aur Boti 29
Tandoor smoked Romney Marsh lamb chop & rump, potato mash, pickled artichoke, spiced gravy

Videshi Style Muntjac Ki Boti 28
Venison steak, keema kulcha, grilled peaches, aubergine raita, juniper garam masala gravy

Accompaniments

Cumin Basmati Rice / Red Rice 5

Naan/ Paratha / Roti 5 each

Bread Basket 10

Burani Raita 4

Kachumber Salad 4

Punjabi Onion Salad 4

Plain Yogurt 4

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KANISHKA SET MENU

2 Courses £28 | 3 Courses £32
Half a bottle of White or Red wine £16
from a selected list

LUNCH

12:00pm–14:30pm, Monday–Saturday

EARLY DINNER

17:30pm–18:30pm Monday–Sunday

New Potatoes and Broad Beans Chaat, Sweet Yogurt and Mint Chutney (v)

Achari Rabbit Tikka, Berry Chutney

Smoked Mackerel with Rice Salad

Tawa Prawns with Grilled Onions and Peppers (Sup. £6)

Sea Bass Malai Curry with Potato Mash

Tandoori Chicken Supreme, Corn Masala

Beetroot Kofta Korma, Pearl Barley (v)

Masala Mix Grill of Chicken Tikka, Lamb Seekh And Sea Bream (Sup. £8)

Rose Bhapa Doi

Kesar Mango Kulfi

Rice Kheer, Seasonal Berries

Nibbles and Sides

Crisp Beer Batter Fried Tilapia 6

Vegetable Samosa 6

Jackfruit Sapta 6

Bread Basket 10

Kanishka Signature Dal 8

Saag Aloo 8

Steamed Basmati or Red Rice 5

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KANISHKA

BY ATUL KOCHHAR

At Kanishka, the menus are inspired by Atul Kochhar's love of traditional Indian cuisine, brought to life by his continuous research into ever-evolving regional recipes, combined with his dedication to using only the finest British ingredients. The result is a totally unique and innovative style of modern Indian cuisine.

KANISHKA TASTING MENU

£78 per person
£125 per person with pairing wines

Amuse Bouche

Duck & Chickpeas

Sikkimese smoked duck with chickpeas & plum
Peth Wetz Estate Grauer Burgunder Rheinhessen, Germany

Scallops & Cauliflower

Naga chilli spiced scallops, textures of cauliflower
Haystack Chardonnay, Journeys End, Stellenbosch, South Africa

Monkfish & Coconut

Grilled monkfish, courgette and broad beans, coconut curry
Etna Bianco, Tornatore, Sicily, Italy

Sorbet

Blood orange

Venison & Aubergine

Venison steak, grilled peach, aubergine raita, juniper garam masala gravy,
Dry Creek Vineyards Heritage Zinfandel, California, USA

Goat & Lentils

Cumin and black pepper spicy country goat curry
Valpolicella Classico La Dama, Veneto, Italy

Served with bread and Kanishka's signature black dal

Mishtī

Peanut butter parfait, 24 carat gold leaf and Rice kheer, mixed berries
Pacherenc du Vic Bilh Saint Albert, France

Last order 21:00pm. Paired wine servings are 100ml, dessert wine serving is 75ml.
Tasting menu applies for the entire table and cannot be used in conjunction with the à la carte menu.

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