



# 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

Wine pairings are an additional cost

£60 for premium pairing wines and £85pp for deluxe pairing wines



### Amuse Bouche

**Premium** · Prosecco

**Deluxe** · Taittinger Champagne

### Scallops

Naga chilli spiced scallops, sweet potato, Chanterelle mushrooms

**Premium** · Filarino Sangiovese Rosato Rubicone IGT, Emilia Romagna, Italy

**Deluxe** · Bodega Catena Zapata Alta Chardonnay, Argentina

### Atul's Chicken Tikka Pie

Tikka masala in puff pastry, cumin scented berry compote

**Premium** · Pinotage, Rhebokskloof Wine Estate, Paarl, South Africa

**Deluxe** · Pinot Noir, Eradus, Marlborough, New Zealand

### Monkfish

Monkfish, gooseberries, coconut sauce

**Premium** · Etna Bianco, Tornatore, Sicily, Italy

**Deluxe** · Prophet's Rock Pinot Gris, New Zealand

### Sorbet

Blood orange

### Venison

Venison steak, beetroot ketchup, endive, baby beetroot, Juniper berry curry

**Premium** · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA

**Deluxe** · The Lane – Reunion Shiraz, The Lane, Adelaide Hills, Australia

Or

### Wagyu Beef (Sup. £15)

Spice grilled Yorkshire Wagyu beef fillet topped with a 24 carat gold leaf, smoked brisket croquette, Timur pepper jus

**Premium** · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA

**Deluxe** · The Lane – Reunion Shiraz, The Lane, Adelaide Hills, Australia

### Goat & Lentils

Cumin and black pepper spicy country goat curry

**Premium** · Mont Du Toit, Wellington, South Africa

**Deluxe** · Truchard Pinot Noir Pinot Noir, USA

Served with bread and Kanishka's signature black dal

### Mishti

Peanut Butter Parfait and Rhubarb Kheer

Silky peanut butter pave and rice pudding with rhubarb

**Premium** · 10 Years Old Tawny Port, Warre Otima

**Deluxe** · Tokaji Blue Label Aszu, 5 Puttonyos, Barta, Hungary



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.

(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.