

# KANISHKA TASTING MENU

£110 PER PERSON

Wine pairings are an additional cost:  
£60pp for premium pairing wines  
and £85pp for deluxe pairing wines

## Amuse Bouche

*Premium · Prosecco*  
*Deluxe · Taittinger Champagne*

## Scallops

Seared scallops, green peas, caviar

*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

Grilled monkfish, gooseberry, malai sauce

*Premium · Etna Bianco, Tornatore, Sicily, Italy*  
*Deluxe · The Lane, Pinot Gris, Adelaide Hills, Australia*

## Sorbet

Nimbu Paani

## Venison

Venison steak, radicchio, apricot, juniper berry curry

*Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA*  
*Deluxe · The Lane, Reunion Shiraz, Adelaide Hills, Australia*

## Goat

Cumin and black pepper-spiced 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 daal

## Mishti (v)

Mango Mishti Doi · Chocolate Chilli Melt, Salted Caramel

*Premium · 10 Years Old Tawny Port, Warre Otima*  
*Deluxe · Tokaji Blue Label Azsu, 5 Puttonyos, Barta, Hungary*

Last order 21:00pm. Vegetarian menu available.

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.

Atul Kochhar

# KANISHKA

## STARTERS

### Soft Shell Crab 19

Crispy fried crab, passion fruit chutney, coriander and coconut pesto

### Scottish Salmon 19

Tandoor grilled salmon, capers-raisin purée, physalis

### Atul's Chicken Tikka Pie 19

Tikka masala in puff pastry, cumin scented berry compote

### Lake District Lamb Patties 19

Pan-fried lamb Shikampoor, walnut relish, fig

### Cornish Scallops and Shrimps 20

Seared scallops, shrimps pickle, green peas, oyster mushroom

### King Edward Potato Cake (v) 14

Summer truffle filled potato cake, broad beans chaat

### Gangtok Momos 15

Choice of filling:

Organic vegetables (v), free range chicken or Kentish lamb,  
steamed and served with tomato and chilli chutney,  
fermented pounded vegetable

### Masala Mixed Grill 24

Selection of lamb chop, prawn, fish, chicken tikka  
(Vegetarian alternative available upon request)

## SIDES £9 EACH

### Chole Palak (vg)

### Saag Paneer (v)

### Angoori Hing Aloo (vg)

### Bhindi Pyaza (vg)

### Baigan Bharta (vg)

Kanishka Signature Black Daal (v) or Yellow Daal (vg)

## ACCOMPANIMENTS

### Saffron Basmati Rice (vg) 5

### Steamed Rice (vg) 4

Cheese and Chilli Naan (v) / Paratha (v) 5 each

### Naan (v) / Roti (vg) 3 each

### Bread Basket (v) 10

### Cucumber-Mint Raita (vg) 3

### Kachumber Salad (vg) 3

### Punjabi Onion Salad (vg) 3

### Poppadoms (v) 6

(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

### Aloo Baigan (v) 21

Aubergine steaks filled with potatoes, fritters,  
radish, turmeric and yoghurt gravy

### Seafood 33

Pan-fried seafood, kerala moilee sauce

### Monk Fish 31

Grilled monkfish, cauliflower, gooseberry, malai curry

### Dad's Butter Chicken 26

Tandoor cooked chicken tikka simmered in  
plum tomatoes and fenugreek gravy  
(Vegetarian alternative available upon request)

### Biryani 31

Traditional Old Delhi style, sealed and baked lamb  
and aromatic rice, served with cucumber raita  
(Vegetarian alternative available upon request)

### New Forest Venison 34

Venison steak, grilled radicchio, artichokes pickle,  
apricot, juniper berry curry

### Kentish Goat 29

Sagolir Manxo – cumin and black pepper spiced country goat curry

### Lamb Rump 31

Tandoor smoked lamb rump, kohlrabi, cannellini beans,  
spiced Roganjosh gravy

*Sommelier wine recommendation ·*

*Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary*

## DESSERTS £9 EACH

### Peanut Butter Chikki Parfait (v)

Caramel ice cream, vanilla sponge, oreo crumb, 24 carat gold leaf

### Kerala Coconut (v)

Matcha green tea ganache, passion fruit granita,  
coconut black pepper jelly

### Chocolate Chilli Melt (v)

Salted caramel, buttermilk sorbet

### Kulfi (v)

Mango and pistachio kulfi, reduced milk rabdi and nuts

### Chocolate Sphere (v)

Valrhona chocolate sphere, chocolate mousse, blueberries,  
salted white chocolate

### Sorbet of the Day (vg)

Please ask your server for today's selection

### Mango Mishti Doi (v)

Baked yoghurt, mango salsa, jelly, raspberry crisp,  
chocolate barfi, lemon crumble

For After Dinner Drinks, Dessert and Port Wines etc.  
please ask for the full Dessert or Drinks Menu.

# KANISHKA SET MENU

2 COURSES £29 · 3 COURSES £35

Lunch: 12:00pm–14:30pm, Wednesday–Sunday

## Steamed Lamb Momo, Tomato-Chilli Chutney

Punjabi Samosa Chaat, Pomegranate (v)

Spice Baked Plaice, Gooseberries

Tandoori King Prawns (£6)

Grilled Chicken, Kohlrabi, Braised Tomato Sauce

Beetroot and Thyme Dumplings, Malai Sauce (vg)

Sea Bream, Radicchio, Onion Coconut Curry

Mixed Grill of Chicken Tikka and Lamb Seekh,

Kachumber Salad (£10)

Vanilla Panna Cotta, Tropical Fruit Chaat (vg)

Carrot Halwa, Rabri, Vanilla Snap (v)

Chocolate Ganache Tart, Milk Chocolate Sorbet (v)

## NIBBLES AND SIDES

Fried Chicken Momo 8 / Onion Bhaji (vg) 6

Bread Basket 10 / Kanishka Signature Black Daal (v) 8

Angoori Hing Aloo (vg) 8 / Saffron Rice (vg) 5

Steamed Rice (vg) 4

## COCKTAILS

### Atul's Passionfruit Martini 12.5

Vodka, spiced passionfruit chutney, passionfruit juice,  
lemon juice, sugar

### Roast Banana Old Fashioned 12

Tandoor roasted banana with whisky, cinnamon,  
orange and pecan bitters, maple

### Lemongrass and Kaffir Gin Fizz 11

Lemongrass and kaffir lime infused gin, lime, egg white, soda

### Espresso Martini 12

Vodka, coffee liqueur, espresso

### Violet Gin Martini 12

Violet gin, Maraschino liqueur and lemon juice

### Raspberry Bellini 11

Raspberry purée, Chambord, prosecco

### Kanishka Rum Punch 12 / 30 (serves 4)

Rum, pineapple, orange, lime juice and grenadine

### Kanishka Mojirita 12 / 30 (serves 4)

The love child of a mojito and a margarita

## NON-ALCOHOLIC COCKTAILS

### Plum Elixir 6.5

Roast plum infused Seedlip Spice, cranberry juice,  
Lixir ginger ale

### Honey and Turmeric Lassi 6.5

Creamy yoghurt with honey and turmeric