

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 · Champagne

Scallops

Seared scallops, green peas, caviar

Premium · Patriarche Pere and Fils, Syrah Rose, France
Deluxe · Terrazas de los Andres, Chardonnay, Argentina

Atul's Chicken Tikka Pie

Tikka masala in puff pastry, cumin scented berry compote

Premium · Boschendal, Pinotage, Western Cape, South Africa
Deluxe · Waddling Duck, Pinor Noir, Marlborough, New Zealand

Monkfish

Grilled monkfish, gooseberry, malai sauce

Premium · Mas Settearbi, Fiano, Italy
Deluxe · The Crossings, Pinot Gris, Marlborough, New Zealand

Sorbet

Nimbu Paani

Venison

Venison steak, beetroot, apricot, juniper berry curry

Premium · Napa Cellars Zinfandel, California, USA
Deluxe · Tempus Two Silver Series Shiraz, Hunter Valley, Australia

Goat

Cumin and black pepper-spiced country goat curry

Premium · Cycles Gladiator Cabernet Sauvignon, California, USA
Deluxe · Joel Gott Pinot Noir, California, 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
Deluxe · Pajzos Tokaji 5 Puttonyos, 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.

KANISHKA

STARTERS

Soft Shell Crab 19

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

Atul's Chicken Tikka Pie 19

Tikka masala in puff pastry, cumin scented berry compote

Lake District Lamb Patties 19

Pan-fried lamb chapli, 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 (vg), 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)

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

MAINS

Aloo Baigan (vg) 21

Aubergine steaks filled with potatoes,
fritters, radish, 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, beetroot, artichokes pickle,
apricot, juniper berry curry

Kentish Goat 29

Sagolir Manxo – cumin and black pepper spiced country goat curry

Lamb 31

Tandoor smoked lamb rump, pearl barley,
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, Tuesday–Sunday

Steamed Lamb Momo, Tomato-Chilli Chutney

Punjabi Samosa Chaat, Pomegranate (v)

Grilled Seabass, Gooseberries, Eggplant

Tandoori King Prawns, Coconut and Coriander Pesto (£8)

Grilled Chicken, Pearl Barley, Braised Tomato Sauce

Beetroot and Thyme Dumplings, Malai Sauce (vg)

Tandoori Salmon, Potato, Onion Coconut Curry

Mixed Grill of Chicken Tikka and Lamb Seekh,
Kachumber Salad (£10)

Pavlova, Rosewater Sorbet Raspberry Lemon Gel, Sherry Cream

Spice Roasted Fig, Fig Leaf Ice Cream, Pistachio Rogan

Bourbon Apple Spring Roll, Caramel Sauce

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

SOMMELIER SELECTED CARAFE OF WINE

£15

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

Atul Kochhar

(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.