

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, oyster, parsnip, 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, lotus root, malai sauce
Premium · Mas Settearbi, Fiano, Italy
Deluxe · The Crossings, Pinot Gris, Marlborough, New Zealand

Sorbet

Coconut kafir lime sorbet, passion fruit foam

Venison

Venison steak, beetroot, truffle, 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)

Vanilla Mishti Doi, Wild Berries Compote, Cranberry Jelly,
Chocolate Chilli Melt, Matcha Green Tea
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.

Atul Kochhar

KANISHKA

STARTERS

- Gressingham Duck Patties** 19
Smoked duck patties, foie-gras, walnut, clementine jam
- Soft Shell Crab** 19
Crispy fried crab, passion fruit chutney, coconut sambal, seaweed mayonnaise
- Atul's Chicken Tikka Pie** 19
Tikka masala in puff pastry, cumin scented berry compote
- Cornish Scallops** 20
Seared scallops, parsnip purée, pickled oysters, chanterelle mushroom
- King Edward Potato (v)** 15
Ginger-chilli potato cake, black truffle, yellow peas
- 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 (serves one) / 45 (serves two)
Selection of lamb chop, prawn, fish, chicken tikka
(Vegetarian alternative available upon request)

SIDES

£9 EACH

- Kaddu Chana Masala (vg)**
- Kadhahi Paneer (v)**
- Saag Aloo (vg)**
- Bhindi Pyaza (vg)**
- Kanishka Signature Black Daal (v)**
- 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 (v)** 3
- Kachumber Salad (vg)** 3
- Punjabi Onion Salad (vg)** 3
- Poppadoms (v)** 6

MAINS

- Cauliflower (v)** 21
Garlic roasted cauliflower, piccalilli, beignets,
cous-cous and purée
- Monk Fish** 31
Grilled monkfish, lotus root dumpling, 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, King oyster, fig, juniper berry curry
- Kentish Goat** 29
Sagolir Manxo – Cumin and black pepper spiced country goat curry
- Lake District Lamb** 31
Tandoor smoked lamb rump, celeriac purée, baby onions,
spiced Rogan josh gravy
- Sommelier wine recommendation ·*
Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary

DESSERTS

£9 EACH

- Lemon Curd Tart**
Strawberry pearls, cardamom meringue, silver leaf
- Chocolate Sphere**
Blueberry mousse, white chocolate sauce, Himalayan pink salt
- Mishti Doi (v)**
Vanilla bean steamed yoghurt, wild berries compote,
cranberry jelly, raspberry crumb
- Kulfi (v)**
Mango and pistachio kulfi, reduced milk rabdi
and pistachio rogan
- Peanut Butter Chikki Parfait (v)**
Caramel ice cream, vanilla sponge, biscuit crumb,
24-carat gold leaf
- Sorbet of the Day (vg)**
Please ask your server for today's selection
- Chocolate Chilli Melt**
Matcha green tea, buttermilk sorbet

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, Monday–Sunday
Also available on Monday–Wednesday all evening

Steamed Lamb Momo, Tomato-Chilli Chutney
Punjabi Samosa Ragda Chaat (v)
Spice Baked Plaice, Parsnip Purée, Gooseberries
Tandoori King Prawns, Seaweed Mayonnaise (£6)

Grilled Chicken, Pearl Barley, Braised Tomato Sauce
Lotus Root and Sage Dumplings, Malai Sauce (vg)
Sea Bass, Aubergine, Onion Coconut Curry
Mixed Grill of Chicken Tikka and Lamb Seekh,
Kachumber Salad (£10)

Lemon Curd, Cardamom Meringue, White Chocolate Cream,
Rose Granita, Raspberry Couli
Chocolate Apple Raisins Spring Roll, Ginger Ice Cream,
Caramel Sauce
Spice Roasted Figs, Fig Ice Cream, Pistachio Rogan

NIBBLES AND SIDES

Fried Chicken Momo 8 / **Onion Bhaji (vg)** 6
Bread Basket 10 / **Kanishka Signature Black Daal (v)** 9
Saag Aloo (vg) 9 / **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

(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.