

HOT DRINKS

TEAS

Choose from our inhouse selection

TWG Teas is a tea house famous for excellence and originality. The teas for Kanishka have been selected from leaves of the highest quality and pronounced flavour.

Kanishka Masala Chai	5
Fresh Mint	4
Breakfast	3.5
Earl Grey	3.5
Assam Harmutty	3.5
Jasmine Queen	3.5
Imperial Oolong	3.5
Royal Darjeeling	3.5
Emperor Sencha	3.5
Chamomile	3.5
Vanilla Bourbon	3.5

COFFEE & HOT CHOCOLATE

Cappuccino	3.5
Latte	3.5
Americano	3.5
Single Espresso	3
Double Espresso	3.5
Single Espresso Macchiato	3
Double Espresso Macchiato	3.5
Hot Chocolate.	3.5

KANISHKA

BY ATUL KOCHHAR

DESSERTS

Vanilla Mishti Doi (v) (d) 10

Rhubarb compote, pomegranate jelly, lemon crunch, vanilla bean sauce

Dark Chocolate Sphere (v) (d) (g) (n) 11

Orange chocolate cream, candied orange, chocolate walnut crumble, spiced caramel sauce

Chocolate Spice Melt (v) (d) (g) 11

Apricot ganache, apricot compote, white chocolate & yoghurt sorbet

Peanut Butter Parfait (v) (d) (g) (n) 11

Caramelised banana, 24-carat gold, marshmallow

Trio of Sorbet (vg) 9

Please ask your server for today's selection

Kulfi (v) (d) (g) 10

Pineapple saffron compote, dry rose petals, pistachio rogan

Bibinca (v) (d) (g) 11

Layered jaggery & coconut cake, coconut sorbet, passionfruit curd, matcha green tea sponge

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

KANISHKA COCKTAILS



THE MATHURA 17.5

Try a taste from our new sister restaurant Mathura

Gin, strawberry purée, black pepper, basil, vanilla syrup, lemon, white chocolate cream, Eton Mess garnish

- Espresso Martini** 15
Vodka, coffee liqueur, espresso
- Rose and Lychee Martini** 12
Lanique Rose liqueur, lychee, vodka, and sweet Vermouth

DESSERT WINE AND PORT

DESSERT WINE

	Glass 100ml	Bottle various
Pacherenc du Vic Bilh Saint Albert, France 750ml 8	48	
2015 – This sweet wine offers rich, concentrated flavours, with notes of marmalade and caramel coated tropical fruits, lifted by a fine citric acidity.		
Tokaji Blue Label Azsu, 5 Puttonyos, Hungary 500ml. 20	91	
2014 – Nose of orange peel, figs and cinnamon. Well balanced and clean finish.		
Chateau Les Mingets Sauternes, France 375ml 59	59	
2014 – A concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, rounded and balanced by good acidity.		

PORT

	Glass 100ml	Bottle various
Graham LBV Port, Portugal 750ml 11	72	
2012 – This Late Bottled Vintage shows brooding black cherry fruit with a huge cedary core. A simple wine with a fine dark colour, ripe and mouth filling, with a sweet finish.		
10 Years Old Tawny Port, Warre Otima Portugal 500ml 14	65	
NV – Otima is well balanced with caramel and honeyed notes, and perfect served chilled.		

WHISKIES

- Balvenie Double Wood 12yrs 11
- Balvenie 14yrs Caribbean Cask 15
- Balvenie 21yrs Portwood 37
- Balvenie 30yrs 150
- Glendronach 18yrs Allardice 23
- Highland Park The Dark 17yrs 45
- Amrut Maderia, India 34
- Atul Kochhar Selected Cask Caol Ila 7yr 12.5
- Aberfeldy 16yrs 15
- Ballechin 2005 12yrs Bordeaux Cask 18

AFTER DINNER DRINKS

- Baileys 8
- Disaranno Amaretto 8
- Grand Marnier 8
- Mr Black Coffee Liqueur 8
- Cointreau 8
- Limoncello 8
- Fernet Branca 8
- Armagnac 11
- Calvados 11

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. 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. Fish dishes may contain small bones. Game dishes may contain shot.

Standard serve 50ml (25ml measures available upon request).