KANISHKA

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 SET MENU

2 courses for £29 · 3 courses for £35 LUNCH 12:00pm-14:30pm Tandoor Smoked Salmon with Fermented Fish Chutney

Mizo Vawksa: Stir-fried Chicken, Bok Choi, Spinach and King Chillies (g)

Steamed and Tossed Beetroot Momos and Beetroot Pickle (vg)

Atul's Chicken Tikka Pie (d) (g) (£7)

Corn-Fed Chicken, Salsify with Kosha Gravy (d)

Tandoori Paneer, Purple Sprout Broccoli and Malai Curry (v) (d)

Pan Seared Hake, Aubergine Bhaja in Curry Leaf Masor Curry

Mixed Grill of Chicken Tikka, Lamb Chop, Tiger Prawn
and Bihari Seekh Kebab, Kachumber Salad (d) (£11)

Fruit Savarine, Blood Orange Sorbet, Caramelised Plum Compote (v) (d) (g)

Almond Rhubarb Tart with Clotted Cream (v) (d) (g)

Warm Chocolate Pudding with Malai Sauce (v) d) (g)

NIBBLES AND SIDES

Fried Chicken Momo (g) 8

Onion Bhaji (v) (d) 8

Bread Basket (v) (d) (g) 11

Kanishka Signature Black Dal (v) (d) 9

Aloo Tarkari: Baby Potatoes, Cauliflower and Tomatoes (vg) 8

Red Rice (vg) / Steamed Rice (vg) 5 each

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

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.