



SUBJI

Angoori aloo – potatoes and grapes (vg)	£10
Kasuri mattar paneer - paneer and peas (v)(d)	£10
Saag makai - spinach with corn (d)	£10
Gobi masala – spiced cauliflower (vg)	£10
Pindi kadhai chole – punjabi chickpea curry	£10
Subj makhana korma - seasonal vegetable & lotus seeds (d)(n)	£10
Kanishka signature black dal (v)(d)	£9
Yellow dal (vg)	£9

AUR SAATH ME

Saffron rice (vg) steamed rice (vg)	£6
Cheese and chilli naan (v)(d)(g)	£6
Peshawari naan (v)(d)(g)	£6
Paratha (v)(d)(g)	£6
Naan (v)(d)(g)	£5
Roti (vg)(g)	£5
Cucumber - onion raita (v)(d)	£5
Masala onion salad (vg)	£5
Poppadom (vg)(g)	£5

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

Prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.



STARTERS AND KEBABS

Cromer Crab Bonda (g) Cromer crab fritter with grilled corn – apple salad, khimchi and chilli-tamarind chutney	£18
Orkney Scallop Podi Masala (d) Pan seared hand dived Orkney scallop, brassica textures, parsnip crisp	£18
Ajwaini Jhinga (d) Tandoor grilled tiger prawns with ajwain, smoked aubergine baba ganoush, citrus chutney	£18
Tandoori Monkfish (d) Chettinad spiced grilled monkfish tail, creamed kale korma	£18
Chicken Tikka Pie (2006) (g)(d) Speciality of the house served with berry chutney	£16
Murg Tulsei Malai Tikka (d) Tandoor grilled chicken supreme marinated in basil and cheese	£16
Batyer Kali Mirchwala Khurchan Tart (g) Norfolk roasted quail with tellicherry black pepper masala in onion seed tart	£16
Hiran Keema Salli Aur Paratha (g)(d) Muntjac keema masala with crisp potatoes and flaky paratha	£18
Changezi Champen (2001) 1 piece (d) Atul's kitchen classic of tandoori lamb chops, mint chutney, onions salad	£15
Rosemary Sheekh Kebab (d) Grilled ground lamb kebab with British accent, mint, onion pickle	£18
Khari Paneer Tikka (2019) (v)(g)(d) Spiced paneer tikka baked with pastry, rocket leaves, chia seeds	£16
Malai Broccoli (v)(d) Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards	£14
Chidiya Samosa Aur Mutter Aloo Ki Chaat (v)(g)(d) Vegetable mini samosa with smoked yellow peas and potato curry	£14
Nadru Ki Chaat (v)(d) Lotus stem kebabs and crisp with tamarind, cranberry, yoghurt chutneys	£14

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

Prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.



CURRIES AND BIRYANI

Meen Mappas (d) Pan fried sea bass with coconut, curry leaf, garlic sauce, enriched with caviar	£30
Kadhai Jhinga (d) Stir fried prawns with peppers, ginger and tomatoes	£34
Meen Pollichattu (g) Griddled halibut wrapped in banana leaf, sambhar pickled shallots, fried idli	£34
Purani Dilli Ka Butter Chicken (d) A classic of old Delhi – chicken tikka in rich tomato sauce	£26
Malwani Kodi Kari Chicken curry with Malwan spice blend of peppers, chillies and cumin	£26
Kerala Chicken Curry Fry (n) Kerala street café speciality – stir fried curry with cashew nuts	£28
Kashmiri Roganjosh Lake District braised lamb curry with, onions, tomato & Kashmiri spice blend	£28
Ahuna Gosht Curry (g) East Indian lamb curry with chillies, fennel and stone flowers	£28
Achhari Saag Gosht A proper Punjabi curry with lamb, spinach and pickling spices	£30
Paneer Aur Palak Makhani (v)(d) Spiced fig filled paneer tikka, baby spinach and rich tomato gravy	£24
Baghar – e – Baigan (v)(n) Aubergine steaks filled with vegetable mince, telgu baghar gravy, beans poriyal	£24
Hindostanee Biryani (g)(d) Choice of biryani – vegetable, chicken, lamb	£24 / £28 / £32

KANISHKA SPECIALS

Lagusta Xec Xec (d) Lobster curry with Goa xec xec gravy, apple pickle, wild rice bhel	£49
Hiran Ki Boti (d) New Forest venison spiced with juniper garam masala, mushroom kedgerree, chocolate curry	£34

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

Prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.