

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 ingredients. The result is a totally unique and innovative style of modern Indian cuisine.

KANISHKA

by

Atul Kochhar

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SUBJI

Aloo & mutter - new potatoes, green peas onion and tomato (vg)	£11
Gobi Adaraki – spiced cauliflower, ginger and onions (vg)	£11
Achari Chole & Baigan – Punjabi chickpea curry with baby aubergine (v)	£11
Kanishka signature black dal (v)(d)	£11
Yellow dal (vg)	£11

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)	£6

(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 10% 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.

TASTING MENU £105 | WINE PAIRING £75

NASHTA (g)(d)
Atul Kochhar Blanc de Blanc Champagne NV, France

NADRU KI CHAAT (v)(d)
Lotus stem kebabs and crisp with tamarind, cherry chutney, yoghurt
Riesling, Wild Earth, New Zealand

DEVON CRAB BONDA (g)
Devon crab fritter with chickpea sundal, tomato chutney with Isle of Wight tomatoes
Mango Wine, Rhythm Winery, India

TELUGU PANEER TIKKA (v)(d)(g)
Andhra spiced paneer tikka, pastry crust, melon, chia seed & lemon dressing
Sauvignon Blanc, Tinpot Hut, New Zealand

JAL TARANG (d)(n)
Scallop, chicken jus, hazelnut & crispy chicken skin
Chablis, Domaine Vrignaud, France

DHUYEN KI BATAK
Home smoked Margret Duck breast, orange and spring onion chaat
Pinot Noir, Tinpot Hut, New Zealand

MALAI BROCCOLI (v)(d)
Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards
El Coto, Rioja, Verdejo, Spain

JOHN DORY (d)
Cornish John Dory with Isle of Wight tomatoes
La Smilla, Gavi di Gavi, DOCG, Piedmont

CHICKEN TIKKA PIE (d)(g)
Speciality of the house served with spring berry chutney
Chardonnay, Silver lining, South Australia

KATHAL KOFTA WITH KORMA SAUCE (d)(v)(n)
Jackfruit dumpling in coconut korma, golden raisins & lotus seeds
Riesling, Unplugged, Weingut Tesch, Nage, Germany

TURBOT ALLEPEY (d)
Pan seared turbot, fried idli, sea vegetables and coconut sauce
Pouilly- Fume, Cuvee De Boisfleury, Alain Cailbourdin

PURANI DILLI KA BUTTER CHICKEN (d)
A classic of old Delhi – chicken tikka in rich tomato sauce
Gamay, Fleurie, Dominique Morel, Beaujolais

DO TARIKE KA GOSHT
Lamb chop, Lamb loin, Swiss chard and jus
Shiraz, Thelema Vineyards, South Africa

Served with black daal (g)(v), aloo and mutter (vg), bread (d)(g) and rice (vg)

TEXTURES OF YOGHURT (d)

PISTACHIO KULFI WITH CHOCOLATE MOUSSE (d)(n)
Royal Tokaji Late Harvest, Tokaj, Hungary

CARDAMOM CHAI CRÈME BRÛLÉE (d)
The Ned, Marlborough, New Zealand

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STARTERS AND KEBABS

Devon Crab Bonda (g) Devon crab fritter with chickpea sundal, tomato chutney with Isle of Wight tomatoes	£20
Jal Tarang (d)(n) Scallop, chicken jus, hazelnut and crispy chicken skin	£22
Lasooni Jhinga (d) Tandoor grilled tiger prawns with wild garlic, black garlic, pickled artichoke	£22
Tandoori Monkfish (d) Chettinaad spiced grilled monkfish tail, creamed kale korma	£21
Nimbu Mirch Chicken Tikka (g)(d) Cornfed grilled chicken supreme, lemongrass, burani cheese raita, chicken skin and puffed rice	£19
Chicken Tikka Pie (2006) (g)(d) Speciality of the house served with spring berry chutney	£20
Batyer ki Galawati (g)(d) Norfolk quail galettes, flaky warqi paratha, chilli tamarind caviar and micro herbs	£18
Dhuyen Ki Batak (g)(d) Home smoked Margret duck breast, orange and spring onion chaat	£19
Khargosh 65 (d)(g) Rabbit, curry leaf, Guntur chilli, coconut pachadi	£20
Rosemary Seekh Kebab (d) Grilled ground lamb kebab with British accent, mint, onion pickle	£21
Telugu Paneer Tikka (2019) (v)(g)(d) Andhra spiced paneer tikka, pastry crust, melon, chia seed & lemon dressing	£18
Raj kachori (v)(g)(d) Wheat bubble, smoked yellow peas and potato, mung beans and signature chutneys	£18
Nadru Ki Chaat (v)(d) Lotus stem kebabs and crisp with tamarind, cherry chutney, yoghurt	£14
Malai Broccoli (v)(d) Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards	£18

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CURRIES AND BIRYANI

Kadhai Jhinga (d) Stir fried prawns with peppers, ginger and tomatoes	£35
Turbot Alleppey (d) Pan seared turbot, fried idli, sea vegetables and coconut sauce	£36
Meen Moilee (d) Pan fried sea bream, Wye Valley asparagus, moilee and vermicelli	£34
Purani Dilli Ka Butter Chicken (d) A classic of old Delhi – chicken tikka in rich tomato sauce	£29
Chettinaad Kodi Curry Chicken curry with chettinaad spice blend of peppers, chillies and coconut	£28
Ahuna Gosht Curry (g) East Indian lamb curry with chillies, fennel and stone flowers	£32
Kashmiri Rogan Josh Lake District braised lamb curry with onions, tomato & Kashmiri spice blend	£32
Paneer Aur Palak Makhani (v)(d) Spiced fig filled paneer tikka, baby spinach and rich tomato gravy	£26
Kathal Kofta (v)(n)(d) Jackfruit dumpling in coconut korma, golden raisins & lotus seeds	£28
Hindostanee Biryani (g)(d) Choice of biryani – vegetable, chicken, lamb	£26 / £32 / £34

KANISHKA SPECIALS

Lobster Caldine (d) Butter poached lobster, monks bread, masala uttapam, caviar with coastal Goan sauce	£52
Hiran Ki Boti (d) Spiced fallow venison, pickled heritage carrots, rainbow swiss chard and jus	£38

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