



KANISHKA

by
Atul Kochhar

SIDES

Aloo & mutter - Parisian potatoes, green peas onion and tomato	£11
Gobi Adaraki – spiced cauliflower, ginger and onions	£11
Achari Chole Paneer – Punjabi chickpea curry with cottage cheese	£11
Kanishka signature black daal	£11
Yellow daal	£11

BREADS & RICE

Saffron rice/steamed rice	£6
Cheese and chilli naan	£6
Peshawari naan	£6
Paratha	£6
Naan (Plain Butter Garlic)	£5
Roti	£5
Cucumber - onion raita	£5
Masala onion salad	£5
Poppadom	£6

Prices include VAT at the current rate. A discretionary 12.5% 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.



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ATUL KOCHHAR TASTING MENU

Snacks

Sunheri Khasta, Crab Tartlet, Duck Kachori

Spring vegetable samosa, tempered Cromer Crab and pulled duck in short crust pastry

Atul Kochhar signature Champagne, Premier Cru Brut, France



Jalpari

Hand-dived Orkney scallops watercress, caviar skirt and dehydrated peas chaat

Mango Wine, Rhythm Winery, Pune, India



Meen Nilgiri

Cornish turbot, sea vegetables, Nilgiri korma and fish rogan

Riesling, Wild Earth, New Zealand



Chicken Tikka

Wildrice and chicken skin bhel

Fleurie, Dominique Morel, Beaujolais



Aam Aur Tulsi

Mango basil sorbet



Lamb Wellington

Romney Marsh lamb canon, mushroom, rainbow chard and rogan jus

Shiraz, Thelema Vineyards, South Africa



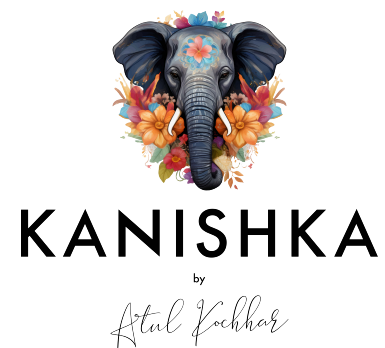
Pistachio Delice

Pistachio cake, crème cheese and anglaise

Patricius Tokaji, Late Harvest, Hungary

£120 PP • £80 WINE PAIRING

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STARTERS AND KEBABS

Jal Tarang Hand-dived Orkney scallops, watercress, caviar, scallops skirt & dehydrated peas chaat	£23
Octopus Ke Sooley Mathania chilli spiced octopus, Rajwade aloo, chickpea	£23
Tandoori Monkfish Monkfish, wild garlic, coconut and kale	£22
Scottish Mackerel Andhra spiced torched mackerel, rillette, cucumber, heritage tomatoes, dill	£20
Chicken Tikka Pie Atul's signature pie served with spring berry chutney	£20
Anda Keema Kulcha Fallow venison and egg baked in dough, gravy	£22
Tandoori Ratan Tandoori prawns, chicken tikka and lamb chops, roasted pepper and sunflower chutney	£32
Blue Cheese Paneer Tikka Home churned cottage cheese, blue stilton, quince murabba, pickled onions	£19
Nadru Ki Chaat Lotus stem kebab, raisins, amaranth seed, plum chutney	£19
Malai Broccoli Grilled broccoli marinated in nutmeg garam masala served with cardamom parmesan fondue	£19

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MAIN COURSES

Kadhai Jhinga Stir-fried prawns with peppers, ginger, tomatoes and padron peppers	£35
Turbot Nilgiri Cornish turbot, sea vegetables, idli, nilgiri korma, fish rogan	£37
Seafood Aur Hara Pyaz Red snapper, scallop, tiger prawn and mussels in spiced onion gravy, Dutch chilli and caviar	£48
Purani Dilli Ka Butter Chicken A classic of old Delhi – chicken tikka in rich tomato sauce	£29
Chettinad Kodi Curry Chicken curry with chettinad spice blend of peppers, chillies and coconut	£29
Batak Salan Gressingham duck breast, salan sauce, confit duck kachori, rhubarb and chilli jam	£36
Laal Maans Lake District lamb rump, braised lamb curry with onions, tomato and Rajasthani spice blend	£34
Hiran Ki boti Fallow venison fillet, pickled heritage carrots, wild mushroom and chocolate curry	£38
Ahuna Gosht Curry East Indian lamb curry with chillies, fennel and stone flowers	£32
Bharwan Aur Palak Makhani Stuffed paneer tikka, baby spinach in rich tomato gravy	£26
Aachari Kathal kofta Jackfruit dumpling, golden raisins and lotus seeds in Aachari korma	£28

BIRYANI

Hindustani Biryani Choice of biryani – vegetable, chicken, lamb	£26 £30 £32
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