



KANISHKA

by
Atul Kochhar

SIDES

Urulai Roast - Parisian potatoes, moringa and curry leaves podi	£11
Gobi Adaraki – spiced cauliflower, ginger and onions	£11
Palak Paneer – Cumin and garlic spinach and cottage cheese	£11
Baigan Bertha - Punjabi grilled aubergine, onion, tomatoes and spices	£11
Kanishka signature black daal	£11
Yellow daal	£11

BREADS & RICE

Saffron rice or steamed rice	£6
Cheese and chilli naan	£6
Peshawari naan	£6
Paratha	£6
Naan (Plain Butter Garlic)	£5
Roti	£5
Bread basket	£14
Cucumber onion raita	£5
Masala onion salad	£5
Poppadom	£8

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

Lamb Truffle Shorba, Kulthi Lentil Cornetto, Partridge Kachori
Atul Kochhar signature Champagne, Premier Cru Brut, France



Jalpari Nilgiri

Hand dived Orkney scallops, Nilgiris mountain herbs, curry leaf and seaweed furikake, caviar
Mango Wine, Rhythm Winery, Pune, India



Malai Mach

Cornish halibut, sea vegetables, posto aloo, cockles, malai curry
Riesling, Wild Earth, New Zealand



Murgh Makhani

Norfolk chicken malai tikka, mousseline lolly, fenugreek and tomato sauce
Fleurie, Dominique Morel, Beaujolais



Lamb Wellington

Romney Marsh lamb canon, mushroom, rainbow chard and rogan jus
Shiraz, Thelema Vineyards, South Africa



Coconut Sorbet

Coconut, pineapple and lychee

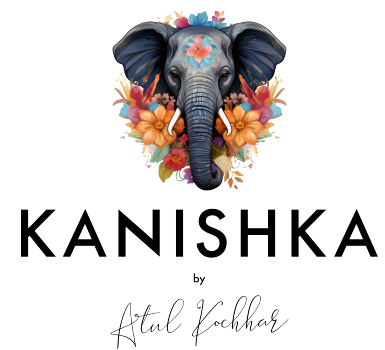


Pistachio Delice

Pistachio cake, cream cheese and anglaise
Patricius Tokaji, Late Harvest, Hungary

£120 PP • £80 WINE PAIRING

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STARTERS AND KEBABS

Jalpari Nilgiri Hand-dived Orkney scallops, Nilgiris mountain herbs, curry leaf and seaweed furikake, caviar	£23
Makali 65 Andhra spiced baby squid, curry leaf, coconut pachadi	£20
Tandoori Monkfish Monkfish, wild garlic, coconut and kale	£22
Macchi aur Kekra Line caught stone bass, Cromer crab croquette, thecha	£20
Chicken Tikka Pie Atul's signature pie served with berry chutney	£21
Partridge Kachori Confit partridge filled pastry, Kerala onion jam, spiced game jus	£23
Tandoori Ratan Tandoori prawns, chicken tikka and lamb chops, roasted pepper and sunflower chutney	£33
Cornish Kern Paneer Tikka Home churned cottage cheese, quince murabba, pickled onions	£20
Nadru Ki Chaat Lotus stem kebab, raisins, amaranth seed, plum chutney	£20
Malai Broccoli Grilled broccoli marinated in nutmeg garam masala served with cardamom Parmesan fondue	£20

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MAIN COURSES

Kadhai Jhinga Stir-fried prawns with peppers, ginger, tomatoes and padron peppers	£36
Malai Mach Cornish halibut, sea vegetables, posto aloo, cockles, malai curry	£37
Samudri Khazana Scottish half lobster, red mullet, scallop, cockles, Dutch chilli, sea moss, coastal bisque	£49
Purani Dilli Ka Butter Chicken A classic of old Delhi – chicken tikka in rich tomato sauce	£30
Chettinad Kodi Curry Chicken curry with chettinad spice blend of peppers, chillies and coconut	£30
Batak Salan Gressingham duck breast, salan sauce, confit duck kachori, rhubarb and chilli jam	£37
Laal Maas Lake District lamb rump, braised lamb curry with onions, tomato and Rajasthani spice blend	£36
Hiran Ki Boti Fallow venison fillet, pickled heritage carrots, wild mushroom and chocolate curry	£39
Ahuna Gosht Curry East Indian lamb curry with chillies, fennel and stone flowers	£33
Bharwan Aur Palak Makhani Stuffed paneer tikka, baby spinach in rich tomato gravy	£27
Aachari Kathal Kofta Jackfruit dumpling, golden raisins and lotus seeds in Aachari korma	£29

BIRYANI

Hindustani Biryani Choice of biryani – vegetable, chicken, lamb	£27 £31 £33
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