



KANISHKA

by
Atul Kochhar

ATUL KOCHHAR TASTING MENU

Snacks

Lamb Truffle Shorba, Kuthi Lentil Cornetto, Partridge Kachori
Lamb truffle soup, spiced lentil hummus, savoury partridge pastry
Atul Kochhar signature Champagne, Premier Cru Brut, France £16



Jalpari Nilgiri

Hand-dived Orkney scallops, Nilgiris mountain herbs, curry leaf and seaweed furikake, caviar
Mango Wine, Rhythm Winery, Pune, India £11



Malai Mach

Cornish halibut, sea vegetables, posto aloo, cockles, malai curry
Riesling, Wild Earth, New Zealand £12



Murgh Makhani

Norfolk chicken malai tikka, mousseline lolly, fenugreek and tomato sauce
Fleurie, Dominique Morel, Beaujolais £17



Lamb Wellington

Romney Marsh lamb canon, mushroom, rainbow chard and rogan jus
Shiraz, Thelema Vineyards, South Africa £11



Coconut Sorbet

Coconut, pineapple and lychee



Pistachio Delice

Pistachio cake, cream cheese and anglaise
Patricius Tokaji, Late Harvest, Hungary £13

£120 PP • £80 WINE PAIRING

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



KANISHKA

Atul Kohli

VEGETARIAN | VEGAN TASTING MENU

Nashta – snacks

Atul Kochhar signature Champagne, Premier Cru Brut, France £16



Nadru Ki Chaat

Lotus stem and golden raisins tikki, plum chutney, pomegranate and sev
Riesling, Wild Earth, New Zealand



Blue Cheese Paneer Tikka

Home churned cottage cheese, blue stilton, murabba, pickled onions
or

Punjabi Samosa Aur Matra

Mini vegetable samosa, dry yellow peas and tamarind chutney
Sauvignon Blanc, Tinpot Hut, New Zealand



Malai Broccoli

Cardamom and mace tandoori broccoli, cheese fondue
or

Hariyali Broccoli

Mix herb tandoori broccoli, pepper and sunflower seed chutney
Chardonnay, silver lining, Australia



Aam Aur Tulsi

Mango basil sorbet



Palak Paneer Makhani

Stuffed cottage cheese in tomato and fenugreek gravy with spinach
or

Aachari Kathal Kofta

Jackfruit dumpling, golden raisins and lotus seeds in aachari korma
Chablis, Domaine Vrignaud, France

Served with Black Daal, Bread, Rice



Pistachio Kulfi with Chocolate Mousse

or

Coconut yoghurt pannacotta, passionfruit ice cream

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