



KANISHKA
by
Atul Kochhar

ACCOMPANIMENTS

Urulai Roast - Parisian potatoes, moringa and curry leaves podi	£11
Kanishka signature black daal	£11
Yellow daal	£11
Saffron rice or 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	£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, Nilgiri mountain herbs, curry leaf and seaweed furikake, caviar
Mango Wine, Rhythm Winery, Pune, India



Malai Maach

Cornish halibut, sea vegetables, poshto 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, pineapple and lychee

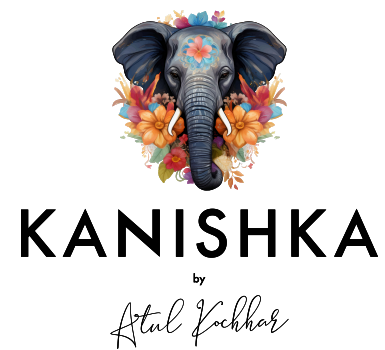


Pistachio Delice

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

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MAIN COURSES

Kadhai Jhinga	£36
Stir-fried prawns with peppers, ginger, tomatoes and padron peppers	
Malai Maach	£37
Cornish halibut, sea vegetables, poshto aloo, malai curry	
Samudri Khazana	£49
Scottish lobster, red mullet, scallop, cockles, Dutch chilli, sea moss, coastal bisque	
Purani Dilli Ka Butter Chicken	£30
A classic of old Delhi—chicken tikka in rich tomato sauce	
Chettinad Kodi Curry	£30
Chicken curry with chettinad spice blend of peppers, chillies and coconut	
Batak Salan	£37
Gressingham duck breast, seeded Hyderabad naan, tenderstem brocolli and salan sauce	
Laal Maas	£36
Lake District lamb rump, braised lamb curry, Turnip and Rajasthani spice blend	
Hiran Ki Boti	£39
Juniper garam masala spiced fallow venison fillet, wild mushroom pulao, braised red cabbage, jus	
Ahuna Gosht Curry	£33
East Indian lamb curry with chillies, fennel and stone flowers	
Bharwan Paneer Aur Palak Makhani	£27
Stuffed paneer tikka, baby spinach in rich tomato gravy	
Aachari Kathal Kofta	£29
Jackfruit dumpling, golden raisins and lotus seeds in Achari korma	

BIRYANI

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

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