



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



Jalpari Nilgiri

Hand-dived Orkney scallops, Nilgiris 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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VEGETARIAN | VEGAN TASTING MENU

Nashta – snacks

Atul Kochhar signature Champagne, Premier Cru Brut, France



Nadru Ki Chaat

Lotus stem and golden raisins tikki, fig 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



Coconut, pineapple and lychee



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 a achari korma
Chablis, Domaine Vignaud, France

Served with Black Daal, Bread, Rice



Pistachio Kulfi with Chocolate Mousse

or

Coconut yoghurt pannacotta, passionfruit ice cream

Patricius Tokaji, Late Harvest, Hungary

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Prices includes 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.