



**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



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## ATUL KOCHHAR TASTING MENU

### Snacks

Lamb Truffle Shorba, Kulth Lentil Cornetto, Patridge Kachori  
Atul Kochhar signature Champagne, Premier Cru Brut, France



### Jalpari Nilgiri

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



### Malai Maach

Cornish halibut, sea vegetables, poshto aloo, cockles, malai curry  
Chardonnay, Deakin Estate, Australia



### Murgh Makhani

Norfolk chicken malai tikka, mouseline 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



### Walnut and Chenna

Walnut cake, unripened curd cheese frosting, cinnamon anglaise  
Patricius Tokaji, Late Harvest, Hungary

### £120 PP • £80 WINE PAIRING

Prices include VAT at the current rate. A £3pp cover charge and a discretionary 10% 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***STARTERS AND KEBABS**

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

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

**BIRYANI**

<b>Hindustani Biryani</b> Choice of biryani–vegetable, chicken, lamb	£27   £31   £33
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