



KANISHKA

Atul Kochhar

ATUL KOCHHAR TASTING MENU

Non Alcoholic Wine and Cocktail Pairing £48.50*

Wine Pairing £80

Snacks

Lamb Truffle Shorba, Kulth Lentil Cornetto, Partridge Kachori

Lamb truffle soup, spiced lentil hummus, savoury partridge pastry

Himalayan Breeze* £9.50

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



Jalpari Nilgiri

Hand-dived Orkney scallops, Nilgiris mountain herbs, curry leaf and seaweed furikake, caviar

Riesling Steinbock Sparkling, Germany* £9.50

Mango Wine, Rhythm Winery, Pune, India £11



Malai Mach

Cornish halibut, sea vegetables, posto aloo, cockles, malai curry

Riesling, Eins Zwei, Germany* £9.50

Chardonnay, Deakin Estate, Australia £12



Murgh Makhani

Norfolk chicken malai tikka, mousseline lolly, fenugreek and tomato sauce

Passion Fruit Martini* £9.50

Fleurie, Dominique Morel, Beaujolais £17



Lamb Wellington

Romney Marsh lamb canon, mushroom, rainbow chard and rogan jus

Pineapple spice punch or Pinot Noir, Eins Zwei, Germany (0.5%)* £9.50

Cabernet Franc / Merlot, Atul Kochhar's Malatinszky, Hungary £11



Coconut Sorbet



Walnut and Chenna

Walnut cake, unripened curd cheese frosting, cinnamon anglaise

Tropical Punch Tea* £9.50

Patricius Tokaji, Late Harvest, Hungary £13

£120 PP

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.