



KANISHKA

by Atul Kochhar

VALENTINE'S DAY TASTING MENU

Welcome Drink

Atul Kochhar Jeangout Brut Champagne



Nashta



Scallops & Broccoli

Hand-dived Harris Island scallops, rhubarb, purple sprouting broccoli
Mango Wine, Rhythm Winery, Pune, India

or

Beetroot & Goat's Cheese

Organic beetroot & goat's cheese tikki with smoked yoghurt
Mango Wine, Rhythm Winery, Pune, India



Seafood & Coconut (Add Caviar +£15)

Halibut, cockles, mussel, dill, garlic, pickled onion, saffron upma, coconut moilee
Riesling, Wild Earth, New Zealand

or

Portobello Mushrooms & Coconut

Tandoori portabella mushroom, pickled onion, saffron upma, white moilee
Riesling, Wild Earth, New Zealand



Norwich Chicken & Tomatoes (Add Truffle Shavings +15)

Norwich chicken in a traditional makhani sauce
Fleurie, Dominique Morel, Beaujolais

or

Soya & Tomatoes (Add Truffle Shavings +15)

Soya keema & cottage cheese pie
Fleurie, Dominique Morel, Beaujolais



Lamb Rump & Swede (Add Lamb Chop +10)

Lake district lamb, swede, rogan jus
Shiraz, Thelema Vineyards, South Africa

or

Jackfruit & Melon seeds

Jackfruit & raisin dumpling with melon seed korma
Shiraz, Thelema Vineyards, South Africa



Passion fruit & Chilli



Chocolate & Strawberry

Chai chocolate lava cake with strawberry clotted cream
Patricius Tokaji, Late Harvest, Hungary

£128 PP • £80 WINE PAIRING

Prices include VAT at the current rate. A discretionary 10% service charge and a £3pp cover charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Allergens: d=dairy, v=vegetarian, g=gluten, m=mustard, n=nuts, s=soy, c=celery, cr=crustaceans, f=fish, e=eggs, mol=mollusc, l-lupins, se- sesame. 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.