



# KANISHKA

by  
*Atul Kohli*

## VALENTINE'S DAY TASTING MENU

### 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 Portabello Mushroom, Pickled Onion, Saffron Upma, White Moilee  
Riesling, Wild Earth, New Zealand



#### Atul's Chicken Tikka Pie (Add Truffle Shavings + £15)

Chicken Tikka Pie with 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

£110 PP • £80 WINE PAIRING  
EARLY BIRD DINING (5-6:00pm) £90 PP

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.

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.