



KANISHKA

*Arun Jabbur*

## VEGETARIAN | VEGAN TASTING MENU

Nashta (vg)



English Peas Tikki

Pan fried green pea patties with a tangy Isle of Wight Tomato Chutney

*Chapel Down Brut £14*



Nadru Ki Chaat (vg)

Lotus Stem Kebab, Raisins, Amaranth Seed, Fig Chutney

*Mango Wine, Rhythm Winery, Pune, India £12*



Hariyali Broccoli (vg)

Mixed Herb Tandoori Broccoli, Pepper and Sunflower Seed Chutney

*Chardonnay, Deakin Estate, Australia £15*



Palak Paneer Makhani

Stuffed Paneer in a rich Tomato and Fenugreek Gravy served with Spinach

or

Achari Kathal Kofta (vg)

Jackfruit Dumpling, Golden Raisins and Lotus Seeds in an Achari Korma

Served with Bread and Rice

*Chablis, Domaine Vignaud, France £17*



Mango and Passion Fruit Sorbet



English Custard Tart

A classic Custard Tart served with Figs

or

Coconut Panna Cotta (vg)

Coconut Panna Cotta with Passion Fruit and Raspberries

*Patricius Tokaj, Late Harvest, Hungary £12*

£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.