



KANISHKA

Arun Pachter

CHEF'S SELECTION

£29.5 for two courses or £34.5 for three course

Available for Lunch and Early Evening (5pm - 6:30pm)

STARTERS

Muttar aur Tamatar

English Peas Tikki with Isle of Wight Tomato Chutney

Chardonnay, Deakin Estate, Australia £15

Chicken Chop

Crispy Fried Cornfed Chicken Croquette with Kasundi Mayo

Sauvignon Blanc, Tinpot, New Zealand £11

Lasooni Macchi (£8 Supplement)

Wild Garlic-Marinated Sea Trout with a cooling Burani Raita and a punchy Black Garlic Achar

Sauvignon Blanc, Tinpot, New Zealand £11

MAINS

Bharwan Paneer Aur Palak Makhani

Fig Stuffed Paneer Tikka, Baby Spinach and Rich Makhani Gravy

Chablis, Domaine Vrignaud, France £17

Murgh Korma

Norwich Chicken Supreme Tandoori, Wye Valley Asparagus, Tarragon Korma

Pinot Noir, Tinpot, New Zealand £15

Meen Moilee

Catch of the Day Fish, Idli, Sea Vegetables, Tapioca Pearls, Moilee

Gavi di Gavi, DOCG, Italy £14

Rara Gosht (£12 supplement)

Lake District Lamb Mince Braised Curry, Lamb Chop, Potato and Leek Bhaji

Shiraz, Thelema Vineyards, South Africa £15

ALL MAINS ARE SERVED WITH RICE

Kanishka Signature Black Dal £11 | Naan (Plain, Butter, Garlic or Roti) £5.5

DESSERTS

Bhapa Doi

Mango Yoghurt Mousse, Cardamom Tuille, Fresh Mango

Patricius Tokaj, Late Harvest, Hungary £12

Pistachio Tres Leches (£8 supplement)

Pistachio Sponge, White Chocolate Mousse, Saffron, Cinnamon Anglaise

Late Harvest Malbec, Argentina £14