



KANISHKA

Atul Kohli

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-Marinaded 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

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.



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ATUL KOCHHAR TASTING MENU

English Peas Tikki

Pan fried green pea patties with a tangy Isle of Wight Tomato
Chutney
Chapel Down Brut £14



Potato and Whitebait Chaat

Our take on a street food classic, with Jersey Royals and crispy
Whitebait
Riesling, Wild Earth, New Zealand £12



Sea Trout

Delicate Sea Trout served with a Watercress Moilee infused with
Coconut Milk
Chardonnay, Deakin Estate, Australia £15



Chicken Supreme

Norwich Chicken Supreme Tandoori, with seasonal Wye Valley
Asparagus, and a creamy Tarragon Korma
Chablis, Domaine Vrignaud, France £17



English Custard Tart

A classic Custard Tart served with figs
Patricius Tokaj, Late Harvest, Hungary £12

£69 PP • £60 WINE PAIRING

Tasting menu must be selected by all guests in your party. 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.



STARTERS

Jalpari Nilgiri Hand-Dived Orkney Scallops paired with vibrant Nilgiri Herbs, Curry Leaf and Coastal Seaweed Furikake, topped with luxurious Caviar	£26
Chicken Tikka Pie Atul's Signature Spiced Pie served with a tangy Berry Chutney	£22
Nadru Ki Chaat Crisp Lotus Stem Kebab layered with Raisins, Amaranth Seed and a luscious Plum and Stem Ginger Chutney	£21
Three Cheese Tikka A rich trio of Paneer, Brie and Halloumi served with Quince Murabba, and sharp Pickled Onions	£21

GRILLS

Bhuni Macchi Chettinad Spiced Monkfish roasted to perfection and served with Coconut Creamed Leeks and Crisps	£22.5
Ajwani Jhinga Juicy Tandoori Grilled Tiger Prawns in Carom Seeds, Dill and a well-spiced Thecha	£22.5
Malai Broccoli Charred Broccoli marinated in Nutmeg Garam Masala served with a silky Cardamom Cheese Fondue	£21
Murgh Malai Tikka Cornfed Chicken marinated with Cardamom and Mace accompanied with a vibrant Sunflower Seed & Pepper Chutney	£22
Rosemary Seekh Kebab Succulent Minced Lamb Kebabs infused with Rosemary, grilled and served with Mint Chutney and Pickled Onions.	£24



MAIN COURSES

Meen Moilee Flaky Halibut with a vibrant Watercress Moilee, Sea Vegetables and soft Tapioca Pearls	£37
Royal Kanishka Grill Atul's Signature Kebab Platter including perfectly spiced Tandoori Prawns and Sea Trout, Chicken Tikka and an unctuous Lamb Chop served with Pickled Vegetables	£39
Kadai Jhinga Stir Fried Prawns tossed with Peppers, Ginger, Tomatoes and Padron Peppers	£36
Purani Dilli Ka Butter Chicken A timeless, Old Delhi favourite: Chargrilled Chicken Tikka in a rich, buttery Tomato Sauce	£32
Chettinad Kodi Curry A deeply spiced South Indian Chicken Curry featuring Peppers, Chillies and Coconut	£31
Ahuna Gosht Curry Slow-Cooked East Indian Lamb Curry flavoured with Chillies, Fennel and Stone Flowers	£32.5
Bharwan Paneer Aur Palak Makhani Stuffed Paneer Tikka with Baby Spinach in a velvety tomato-based Makhani Gravy	£27.5
Aachari Kathal Kofta Jackfruit Dumpling, Golden Raisins and Lotus Seeds in a tangy Achari Korma	£27.5
Hindustani Biryani Aromatic basmati rice layered with your choice of vegetables, chicken, or lamb	£27.5 £32 £34

BREADS, RICE AND SIDES

Saffron Rice	£7
Steamed Rice	£6
Cheese and Chilli Naan Peshawari Naan	£7.5
Naan (Plain Butter Garlic) Roti	£5.5
Cucumber Onion Raita Masala Onion Salad	£5
Poppadoms	£7
Kanishka Signature Black Dal	£12
Bhutta Palak - Cumin and Garlic Spinach, Baby Corn	£12