



KANISHKA

by Atul Kochhar

SIDES

Urulai Roast - Parisian Potatoes, Moringa and Curry Leaves Podi	£12
Gobi Mattar - Spiced Cauliflower, Ginger, Onions, Green Peas	£12
Bhutta Palak - Cumin and Garlic Spinach, Baby Corn	£12
Kanishka Signature Black Dal	£12
Yellow Dal	£12

BREADS AND RICE

Saffron Rice	£7
Steamed Rice	£6
Cheese and Chilli Naan	£7.5
Chicken Khurchan Stuffed Naan with Fresh Truffle	£10
Peshawari Naan	£7.5
Paratha	£6.5
Naan (Plain Butter Garlic)	£5.5
Roti	£5.5
Cucumber Onion Raita	£5
Masala Onion Salad	£5
Poppadoms	£7
<i>Add Lamb Chutney, Chicken Pickle and Mango Berry Chutney</i>	£3.5



KANISHKA

by Atul Kochhar

ATUL KOCHHAR TASTING MENU

Snacks

Watermelon Chilli Mint Shot, Gadwall Duck and Sweet Corn
 Haleem Cone, Fermented Rice Batter with Crab
Atul Kochhar Signature Champagne, Premier Cru Brut, France £18

Jalpari Nilgiri

Hand-Dived Orkney Scallops paired with vibrant Nilgiri Herbs, Curry
 Leaf and Coastal Seaweed Furikake, topped with Luxurious Caviar
Mango Wine, Rhythm Winery, Pune, India £12

Meen Moilee

Flaky Sea Trout with a vibrant Watercress Moilee, Sea Vegetables and
 soft Tapioca Pearls
Chardonnay, Deakin Estate, Australia £15

Chicken Tikka Pie

Atul's Signature Spiced Pie served with a tangy Berry Chutney
Fleurie, Dominique Morel, Beaujolais £15

Rara Gosht

Lake District Lamb Mince Braised Curry, Lamb Chop,
 Potato and Leek Bhaji
Cabernet Franc / Merlot, Atul Kochhar's Malatinszky, Hungary £10

Vanilla Panna Cotta with Chilli Mango Sorbet

Pistachio Tres Leches
 Pistachio Sponge and White Chocolate Mousse with Saffron and a gently
 spiced Cinnamon Anglaise
Patricius Tokaj, Late Harvest, Hungary £12

£120 PP • £80 WINE PAIRING

£95 PP Early Evening Tasting Menu (Monday to Saturday, 5-6:30pm)

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.

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

GRILLS

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



KANISHKA SPECIALS

Meen Moilee	£37
Flaky Halibut with a vibrant Watercress Moilee, Sea Vegetables and soft Tapioca Pearls	
Royal Kanishka Grill	£39
Atul's Signature Kebab Platter including perfectly spiced Tandoori Prawns and Sea Trout, Chicken Tikka and an unctuous Lamb Chop served with Pickled Vegetables	
Hiran Ki Boti	£39
Juniper Garam Masala-Spiced Fallow Venison Fillet served alongside a Wild Mushroom Pulao, Asparagus, Morels and a rich Jus	
Rara Gosht	£36
A beautiful combination of Slow-Braised Lake District Lamb Mince Curry, a succulent Lamb Chop and a crispy Potato and Leek Bhaji	
Achari Kathal Kofta	£27.5
Jackfruit Dumpling, Golden Raisins and Lotus Seeds with a tangy Achari Korma	

CLASSIC CURRIES AND BIRYANI

Kadai Jhinga	£36
Stir Fried Prawns tossed with Peppers, Ginger, Tomatoes and Padron Peppers	
Purani Dilli Ka Butter Chicken	£32
A timeless, Old Delhi favourite: Chargrilled Chicken Tikka in a rich, buttery Tomato Sauce	
Chettinad Kodi Curry	£31
A deeply spiced South Indian Chicken Curry featuring Peppers, Chillies and Coconut	
Ahuna Gosht Curry	£32.5
Slow-Cooked East Indian Lamb Curry flavoured with Chillies, Fennel and Stone Flowers	
Bharwan Paneer Aur Palak Makhani	£27.5
Stuffed Paneer Tikka with Baby Spinach in a velvety tomato-based Makhani Gravy	
Hindustani Biryani	£27.5 £32 £34
Aromatic basmati rice layered with your choice of vegetables, chicken, or lamb	