



KANISHKA

by  
*Atul Kohhar*

## 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.