



KANISHKA

*by*  
*Atul Kohhar*

## ATUL KOCHHAR LUNCH 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  
*Cabernet Franc / Merlot, Atul Kochhar's Malatinszky, Hungary £10*



### 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.



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### Snacks

Potato and Leek Bhaji, Gadwall Duck and Lentil Cone,  
Fermented Rice Batter Stuffed 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 Halibut with a vibrant Watercress Moilee, Sea Vegetables and soft  
Tapioca Pearls

*Chardonnay, Deakin Estate, Australia £15*



### Chitta Kukkad

Norfolk Chicken Mousseline infused with Wild Garlic in a velvety Cashew  
Nut Korma



### Lamb Wellington

Chef Atul's take on a classic: Romney Marsh Lamb Canon wrapped in Mushroom  
and Pastry, served with Rainbow Chard and a rich Rogan Jus

*Shiraz, Thelema Vineyards, South Africa £15*



### 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 Thursday, 5-6:30pm)

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