



KANISHKA

Achal Kakkar

VEGETARIAN | VEGAN TASTING MENU

Nashta (vg)



English Peas Tikki

Pan fried green pea patties with a tangy Isle of Wight Tomato Chutney

Chapel Down Brut £14



Nadru Ki Chaat (vg)

Lotus Stem Kebab, Raisins, Amaranth Seed, Fig Chutney

Mango Wine, Rhythm Winery, Pune, India £12



Hariyali Broccoli (vg)

Mixed Herb Tandoori Broccoli, Pepper and Sunflower Seed Chutney

Chardonnay, Deakin Estate, Australia £15



Palak Paneer Makhani

Stuffed Paneer in a rich Tomato and Fenugreek Gravy served with Spinach

or

Achari Kathal Kofta (vg)

Jackfruit Dumpling, Golden Raisins and Lotus Seeds in an Achari Korma

Served with Bread and Rice

Chablis, Domaine Vignaud, France £17



Mango and Passion Fruit Sorbet



Pistachio Tres Leches

Pistachio Sponge and White Chocolate Mousse with Saffron and a gently spiced Cinnamon Anglaise

Patricius Tokaj, Late Harvest, Hungary £12

or

Coconut Panna Cotta (vg)

Coconut Panna Cotta with Passion Fruit and Raspberries

Finca Antigua Moscatel, Spain £12

£80 WINE PAIRING

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.