



KANISHKA

by
Atul Kochhar

ATUL KOCHHAR TASTING MENU

Snacks

Potato and Leek Bhaji, Gadwall Duck and Lentil 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 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

Fleurie, Dominique Morel, Beaujolais £15



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 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.