



KANISHKA

by
Atul Kochhar

ATUL KOCHHAR DIWALI TASTING MENU

Snacks

Chef's choice of snacks



Khasta Murgh

Atul's signature chicken tikka pie with cumin mixed berry chutney

or

Artichoke Malvani Tikka

Malvani-spiced tandoori globe artichoke, sprouted mung bean



Scallops and Apple

Orkney scallop, caramelised apple and ginger purée, Exmoor caviar and sunflower seeds

or

Kathal Khurchan Tart

Jackfruit, Cambodian black pepper and garlic cream cheese



Chalkstream Trout and Crab

Coconut-marinated Chalkstream trout, Devon crab croquette and coconut sauce

or

Mushroom and Baby Pepper

Coconut-marinated hen-of-the-woods mushroom, baby bell pepper and coconut sauce



Changezi Champen

Fennel and star anise-marinated Romney lamb cutlet, kohlrabi, cavolo nero and jus

or

Anjeer Paneer Tikka

Fig-stuffed cottage paneer tikka, kohlrabi, cavolo nero and korma

Served with black dal, saffron rice and bread



Sorbet



Mithai Platter

Rasmalai with saffron poached pear, dark chocolate mousse and almond fudge

£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.