



KANISHKA

by
Atul Kochhar

SIDES

Urulai Roast - Parisian Potatoes, Moringa and Curry Leaves Podi	£12
Gobi Mattar - Spiced Cauliflower, Ginger, Onions, Green Peas	£12
Bhutta Palak - Cumin and Garlic Spinach, Baby Corn	£12
Kanishka Signature Black Dal	£12
Yellow Dal	£12

BREADS AND RICE

Saffron Rice	£7
Steamed Rice	£6
Cheese and Chilli Naan	£7.5
Chicken Khurchan Stuffed Naan with Fresh Truffle	£10
Peshawari Naan	£7.5
Paratha	£6.5
Naan (Plain Butter Garlic)	£5.5
Roti	£5.5
Cucumber Onion Raita	£5
Masala Onion Salad	£5
Poppadoms	£7
Add Lamb Chutney, Chicken Pickle and Mango Berry Chutney	£3.5



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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.

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.



STARTERS

Jalpari Nilgiri Hand-Dived Orkney Scallops paired with vibrant Nilgiri Herbs, Curry Leaf and Coastal Seaweed Furikake, topped with luxurious Caviar	£26
Chicken Tikka Pie Atul's Signature Spiced Pie served with a tangy Berry Chutney	£22
Rabbit 65 Andhra Spiced Rabbit, Curry Leaf, Guntur Onion and Chilli Chutney	£22
Nadru Ki Chaat Crisp Lotus Stem Kebab layered with Raisins, Amaranth Seed and a luscious Plum and Stem Ginger Chutney	£21
Three Cheese Tikka A rich trio of Paneer, Brie and Halloumi served with Quince Murabba, and sharp Pickled Onions	£21

GRILLS

Bhuni Macchi Chettinad Spiced Monkfish roasted to perfection and served with Coconut Creamed Leeks and Crisps	£22.5
Lasooni Macchi Wild Garlic-Marinated Stone Bass with a cooling Burani Raita and a punchy Black Garlic Achar	£22
Ajwani Jhinga Juicy Tandoori Grilled Tiger Prawns in Carom Seeds, Dill and a well-spiced Thecha	£22.5
Murgh Malai Tikka Cornfed Chicken marinated with Cardamom and Mace accompanied with a vibrant Sunflower Seed & Pepper Chutney	£22
Rosemary Seekh Kebab Succulent Minced Lamb Kebabs infused with Rosemary, grilled and served with Mint Chutney and Pickled Onions.	£24
Malai Broccoli Charred Broccoli marinated in Nutmeg Garam Masala served with a silky Cardamom Cheese Fondue	£21



KANISHKA SPECIALS

Meen Moilee Flaky Halibut with a vibrant Watercress Moilee, Sea Vegetables and soft Tapioca Pearls	£37
Samudri Khazana A luxurious medley of Scottish Half Lobster, Stone Bass, Scallop, Mussels, Dutch Chilli, Sea Moss enveloped in a rich Coastal Bisque	£49
Royal Kanishka Grill Atul's Signature Kebab Platter including perfectly spiced Tandoori Prawns and Sea Trout, Chicken Tikka and an unctuous Lamb Chop served with Pickled Vegetables	£39
Batak Salan Tender Gressingham Duck Breast with Duck Khurchan Brioche, Purple Sprouting Broccoli and a deeply spiced Salan Sauce	£37
Hiran Ki Boti Juniper Garam Masala-Spiced Fallow Venison Fillet served alongside a Wild Mushroom Pulao, Asparagus, Morels and a rich Jus	£39
Rara Gosht A beautiful combination of Slow-Braised Lake District Lamb Mince Curry, a succulent Lamb Chop and a crispy Potato and Leek Bhaji	£36
Achari Kathal Kofta Jackfruit Dumpling, Golden Raisins and Lotus Seeds with a tangy Achari Korma	£27.5

CLASSIC CURRIES AND BIRYANI

Kadai Jhinga Stir Fried Prawns tossed with Peppers, Ginger, Tomatoes and Padron Peppers	£36
Purani Dilli Ka Butter Chicken A timeless, Old Delhi favourite: Chargrilled Chicken Tikka in a rich, buttery Tomato Sauce	£32
Chettinad Kodi Curry A deeply spiced South Indian Chicken Curry featuring Peppers, Chillies and Coconut	£31
Ahuna Gosht Curry Slow-Cooked East Indian Lamb Curry flavoured with Chillies, Fennel and Stone Flowers	£32.5
Bharwan Paneer Aur Palak Makhani Stuffed Paneer Tikka with Baby Spinach in a velvety tomato-based Makhani Gravy	£27.5
Hindustani Biryani Aromatic basmati rice layered with your choice of vegetables, chicken, or lamb	£27.5 £32 £34



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DESSERTS £15

Chocolate and Nariyal Rocher (d)(g)

Valrhona Milk Chocolate, Coconut, Crèmeux,
Mud Sponge, Cardamom Ice Cream
Graham LBV Port, Portugal £14

Baked Alaska (d)

Passion Fruit Parfait, Chilli, Swiss Meringue
Patricius Tokaj, Late Harvest, Hungary £12

Gulkand Kulfi (d)(n)

Sweet Rose Petal Set Ice Cream, Rose & Lychee Gel,
Caramelised Pistachio
Finca Antigua Moscatel, Spain £12

Cassata (d)(g)(n)

Layered Ice Cream of Coffee, Pistachio, Fig on Panjiri
with Compressed Fruits
Flat White Martini £15

Pistachio with Tres Leches (d)(n)

Pistachio Sponge, White Chocolate Mousse,
Saffron, Cinnamon Anglaise
Late Harvest Malbec, Argentina £14



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HOT DRINKS £6 (each)

HOUSE SPECIALITY

Kanishka Masala Chai

INFUSIONS

Fresh Mint
Ayurvedic
Tropical punch

LOW CAFFEINE

Milky Oolong
Jasmine Green

BLACK TEA

Royal Breakfast
Assam
Darjeeling

COFFEE

Espresso
Macchiato
Americano
Latte
Cappuccino
Decaf options are available

AFTER DINNER COCKTAILS £15

Espresso Martini
Vodka, Coffee Liqueur, Espresso
Old Fashioned
John Crabbie 12yr, Bitters, Maple Syrup

LIQUEUR COFFEE £15

Baileys Irish Cream
Disaronno
Frangelico
Kahlua
Tia Maria
Drambuie

BRANDIES & CALVADOS - 50 ML

Hennessy VS, Cognac £13.5
Hennessy XO, Cognac £38
Remy VSOP, Cognac £14.5
Remy XO, Cognac £40
Baron de Sigonac VSOP, £13.5
Armagnac
Chateau de Breuil VSOP, £13.5
Calvados

WHISKY - 50ML

Crabbie 22yrs Orkney £60
Single Malt

SPEYSIDE

Balvenie Double Wood 12yrs £12.5
Macallan 12yrs Double Cask £18.5

HIGHLAND

Oban 14yrs. £16
Glendronach 2lyrs Parliament £35

LOWLAND

Auchentoshan 3 Wood £15
Bladnoch Adela 15yrs £24
Sherry Cask

ISLAY

Laphroaig 10yrs £14
Lagavulin 16yrs £16

ISLAND & CAMPBELTOWN

Highland Park, The Dark 17yrs. £45

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This is a snapshot of what we have on offer, please ask the team for the full drinks and whisky list. 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.