



KANISHKA

Amit Kishor

CHEF'S SELECTION

£29.5 for two courses or £34.5 for three course
Available for Lunch and Early Evening (5pm - 6:30pm)

STARTERS

Muttar aur Tamatar

English peas tikki with Isle of Wight tomato chutney

Chardonnay, Deakin Estate, Australia £15

Chicken Chop

Crispy fried cornfed chicken croquettes with kasundi mayonnaise

Sauvignon Blanc, Tinpot, New Zealand £11

Tandoori Macchi (£8 Supplement)

Clay oven grilled sea trout with burani raita and a punchy black garlic achar

Sauvignon Blanc, Tinpot, New Zealand £11

MAINS

Bharwan Paneer Aur Palak Makhani

Fig stuffed paneer tikka, baby spinach and rich makhani gravy

Chablis, Domaine Vrignaud, France £17

Murgh Korma

Norwich chicken supreme tandoori, Wye Valley asparagus, tarragon korma

Pinot Noir, Tinpot, New Zealand £15

Meen Moilee

Catch of the day fish, idli, sea vegetables, tapioca pearls, moilee

Gavi di Gavi, DOCG, Italy £14

Rara Gosht (£12 supplement)

Slow-braised Lake District lamb curry, lamb chop, potato and leek bhaji

Shiraz, Thelema Vineyards, South Africa £15

ALL MAINS ARE SERVED WITH RICE

Kanishka signature black dal £12 | Naan (plain, butter, garlic or roti) £5.5

DESSERTS

Bhapa Doi

Mango yoghurt mousse, cardamom tuile, fresh mango

Patricius Tokaj, Late Harvest, Hungary £12

Pistachio Tres Leches (£8 supplement)

Pistachio sponge, white chocolate mousse, saffron, cinnamon anglaise

Late Harvest Malbec, Argentina £14