



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
Patra - fritters of colocasia, gram flour and carom seeds	£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

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ATUL KOCHHAR TASTING MENU

Snacks

Potato and leek bhaji, Gressingham 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

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)

Tasting menu must be selected by all guests in your party. Prices include VAT at the current rate. A discretionary 15% 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	£26
Hand-dived Orkney scallops paired with vibrant Nilgiri herbs, curry leaf and coastal seaweed furikake, topped with luxurious caviar	
Chicken Tikka Pie	£22
Atul's signature spiced chicken pie served with a tangy berry chutney	
Chicken 65	£22
Andhra-spiced Norwich chicken, curry leaf, Guntur onion and chilli chutney	
Nadru Ki Chaat	£21
Crisp lotus stem kebab layered with raisins, amaranth seed and a luscious plum and stem ginger chutney	
Three Cheese Tikka	£21
A rich trio of paneer, brie and halloumi served with quince murabba and sharp pickled onions	

GRILLS

Bhuni Macchi	£22.5
Chettinad spiced monkfish roasted to perfection and served with coconut creamed leeks and crisps	
Ajwani Jhinga	£22.5
Juicy tandoori-grilled tiger prawns in carom seeds, dill and a well-spiced thecha	
Murgh Malai Tikka	£22
Cornfed chicken marinated with cardamom and mace accompanied with a vibrant sunflower seed and pepper chutney	
Rosemary Seekh Kebab	£24
Succulent minced lamb kebabs infused with rosemary, grilled and served with mint chutney and pickled onions	
Malai Broccoli	£21
Charred broccoli marinated in nutmeg garam masala served with a silky cardamom cheese fondue	

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KANISHKA SPECIALS

Meen Moilee	£37
Flaky halibut with a vibrant watercress moilee, sea vegetables and soft tapioca pearls	
Samudri Khazana	£49
A luxurious medley of Scottish half lobster, stone bass, scallop, mussels, Dutch chilli and sea moss enveloped in a rich coastal bisque	
Royal Kanishka Grill	£39
Atul's signature kebab platter including perfectly spiced tandoori prawns, tandoori sea trout, chicken tikka and an unctuous lamb chop served with pickled vegetables	
Rara Gosht	£36
A beautiful combination of slow-braised Lake District lamb curry, a succulent lamb chop and a crispy potato and leek bhaji	
Batak Salan	£37
Tender Gressingham duck breast with duck khurchan brioche, purple sprouting broccoli and a deeply spiced salan sauce	
Achari Kathal Kofta	£27.5
Jackfruit dumpling, golden raisins and lotus seeds with a tangy achari korma	

CLASSIC CURRIES AND BIRYANI

Kadai Jhinga	£36
Stir-fried prawns tossed with peppers, ginger, tomatoes and padron peppers	
Purani Dilli Ka Butter Chicken	£32
A timeless Old Delhi favourite: chargrilled chicken tikka in a rich, buttery tomato sauce	
Chettinad Kodi Curry	£31
A deeply spiced South Indian chicken curry featuring peppers, chillies and coconut	
Ahuna Gosht Curry	£32.5
Slow-cooked East Indian lamb curry flavoured with chillies, fennel and stone flowers	
Bharwan Paneer Aur Palak Makhani	£27.5
Stuffed paneer tikka with baby spinach in a velvety tomato-based makhani gravy	
Hindustani Biryani	£27.5 £32 £34
Aromatic basmati rice layered with your choice of vegetables, chicken or lamb	

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KANISHKA

Ajtal Kabbhar

HOT DRINKS £6 (each)

HOUSE SPECIALITY

Kanishka Masala Chai

INFUSIONS

Fresh Mint
Ayurvedic
Tropical punch

BLACK TEA

Royal Breakfast
Assam
Darjeeling

LOW CAFFEINE

Milky Oolong
Jasmine Green

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 21yrs 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



KANISHKA

Ajtal Kabbhar

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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