



KANISHKA

Atul Kohli's

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

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)

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.