



# KANISHKA

*by Atul Kochhar*

## VEGETARIAN | VEGAN TASTING MENU

### Nashta - Snacks

*Atul Kochhar Signature Champagne, Premier Cru Brut, France £18*



### Nadru Ki Chaat (vg)

Lotus stem kebab, raisins, amaranth seed, fig chutney

Riesling, Wild Earth, New Zealand £12



### Punjabi Samosa Aur Matra (vg)

Mini vegetable samosa, dry yellow peas and tamarind chutney

Sauvignon Blanc, Tinpot Hut, New Zealand £11



### Hariyali Broccoli (vg)

Mixed herb tandoori broccoli, pepper and sunflower seed chutney

Chardonnay, Silver Lining, Australia £15



### Palak Paneer Makhani

Stuffed cottage cheese in tomato and fenugreek gravy with spinach

or

### Achari Kathal Kofta (vg)

Jackfruit dumpling, golden raisins and lotus seeds in an achari korma

### Served with Bread and Rice

Chablis, Domaine Vignaud, France £17



### Mango and Passion Fruit Sorbet



### Pistachio Tres Leches

Pistachio sponge and white chocolate mousse with saffron

and a gently spiced cinnamon anglaise

or

### Coconut Panna Cotta (vg)

Coconut panna cotta with passion fruit and raspberries

Patricius Tokaji, Late Harvest, Hungary £12

£120 PP | Wine Pairing £80

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.