KANISHKA

by

Atul Kochhar

ATUL KOCHHAR TASTING MENU

Snacks

Potato and Leek Bhaji, Chicken Tikka Bon Bon,
Crab Cornetto

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

Jalpari Nilgiri

Hand-dived Orkney scallops paired with burnt apple, curry leaf and seaweed furikake, topped with luxurious caviar

Mango Wine, Rhythm Winery, Pune, India £12

Meen Malabar

Brixham wild turbot with sea vegetables, plantain and a creamy Malabar sauce

Chardonnay, Deakin Estate, Australia £15

Gosht Chaap

Lake District lamb chop with a potato and leek bhajiya, trotter jus

Shiraz, Thelema Vineyards, South Africa £15

Shikari Hiran Ka Maans

Fallow venison pie, botti curry and wild mushroom galouti

Fleurie, Dominique Morel, Beaujolais £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 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.