



KANISHKA

by
Atul Kochhar

SIDES

	Half	Full
Urulai Roast - Parisian potatoes, moringa and curry leaves podi	£10	£17
Baigan Bertha - Punjabi grilled aubergine, onion, tomato and spices	£10	£17
Bhutta Palak - cumin and garlic spinach, baby corn	£10	£17
Kanishka Signature Black Dal	£10	£17
Yellow Dal	£10	£17

BREADS AND RICE

Saffron Rice	£7
Steamed Rice	£7
Cheese and Chilli Naan	£7.5
Chicken Khurchan Stuffed Naan with Fresh Truffle	£10
Peshawari Naan	£7.5
Paratha	£7
Naan (Plain Butter Garlic)	£5
Roti	£5
Cucumber Onion Raita	£5
Masala Onion Salad	£5
Poppadoms	£7



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ATUL KOCHHAR TASTING MENU

Snacks

Potato and leek bhaji, chicken tikka bonbon,
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, sea vegetables, plantain and 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

Béres 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.

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.



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STARTERS

Jalpari Nilgiri	£24
Hand-dived Orkney scallops paired with burnt apple, curry leaf and coastal seaweed furikake, topped with luxurious caviar	
Chicken Tikka Pie	£20
Atul's signature spiced chicken pie served with a tangy berry chutney	
Wild Mushroom Galouti	£18
Aromatic wild mushroom grilled pattice glazed with ghee, methi mathri and truffle raita	
Nadru Ki Chaat	£18
Crisp lotus stem kebab layered with raisins, amaranth seed, mint, tamarind and pomegranate	
Three Cheese Tikka	£20
A rich trio of paneer, brie and halloumi served with quince murabba and pickled onions	

GRILLS

Bhuni Macchi	£24
Chettinad spiced monkfish roasted and served with coconut creamed kale and crisps	
Nimbu Mirchi Wali Macchi	£21
Grilled line caught sea bass with lime and sundried tomato chutney and toasted melon seed	
Ajwani Jhinga	£22
Juicy tandoori-grilled tiger prawns in ajwain, mooli, a punchy black garlic achar and mung bean salad	
Murgh Malai Tikka	£20
Cornfed chicken marinated with cardamom and mace accompanied with a vibrant sunflower seed and pepper chutney	
Rosemary Seekh Kebab	£22
Succulent minced lamb kebabs infused with rosemary, grilled and served with mint chutney and pickled onions	
Royal Kanishka Grill	£36
Atul's signature kebab platter including tandoori prawns, sea bass, chicken tikka and an unctuous lamb chop	
Malai Broccoli	£18
Charred broccoli marinated in nutmeg garam masala served with a silky cardamom cheese fondue	

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KANISHKA SPECIALS

Meen Malabar	£38
Brixham wild turbot with sea vegetables, plantain and a creamy Malabar sauce	
Samudri Khazana	£45
A luxurious medley of Scottish half lobster, sea bream, scallop, mussels, Dutch chilli and sea moss enveloped in a rich coastal bisque	
Batak Salan	£37
Tender Gressingham duck breast with duck khurchan kulcha, pumpkin and a deeply spiced salan sauce	
Rara Gosht	£38
Braised Lake District lamb curry with a lamb chop and potato and leek bhajiya	

CLASSIC CURRIES AND BIRYANI

Kadai Jhinga	£34
Stir-fried prawns tossed with peppers, ginger, tomatoes and padron peppers	
Purani Dilli Ka Butter Chicken	£30
A timeless Old Delhi favourite: chargrilled chicken tikka in a rich, buttery tomato sauce	
Chettinad Kodi Curry	£30
A deeply spiced South Indian chicken curry featuring peppers, chillies and coconut	
Ahuna Gosht Curry	£32
Slow-cooked East Indian lamb curry flavoured with chillies, cashews and stone flowers	
Saag Gosht	£32
Punjabi-style lamb curry with a vibrant spinach purée	
Badami Arabi Kofta	£26
Jerusalem artichoke dumpling with golden raisins in a rich saffron and almond sauce	
Bharwan Paneer Aur Palak Makhani	£24
Stuffed paneer tikka with baby spinach in a velvety tomato-based makhani gravy	
Hindustani Biryani	£24 £29 £32
Aromatic basmati rice layered with your choice of vegetables, chicken or lamb	

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DESSERTS

Chocolate and Nariyal Rocher (d)(g) £14

Valrhona milk chocolate, coconut, crémeux,

mud sponge, cardamom ice cream

Graham LBV Port, Portugal £14

Gajar Halwa Baklava Cannoli (d)(g)(n) £12

Slow-cooked grated carrots, ghee, cardamom, filo pastry,

pistachio rabri

Béres Tokaj, Late Harvest, Hungary £12

Gulkand Kulfi (d)(n) £14

Sweet rose petal set ice cream, rose & lychee gel,

walnut

Finca Antigua Moscatel, Spain £12

Bread and Butter Pudding (d)(g)(n) £12

Brioche, clotted cream, seasonal berry compote, vanilla Chantilly

Château Laville Sauternes, France £12

Pistachio with Tres Leches (d)(n) £15

Pistachio sponge, white chocolate mousse,

saffron, cinnamon anglaise

Late Harvest Malbec, Argentina £14



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HOT DRINKS £6 (each)

HOUSE SPECIALITY

Kanishka Masala Chai

INFUSIONS

Fresh Mint

Ayurvedic

Tropical punch

LOW CAFFEINE

Milky Oolong

Jasmine Green

BLACK TEA

Royal Breakfast

Assam

Darjeeling

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

Prices include VAT at the current rate. A discretionary 1.5% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering.
Allergen Key- N- Nuts, D-Dairy, M-Mustard, F-Fish, G-Gluten, S-Sesame, C-Crustacean, MO-Molluscs, PN-Peanut, SO-Soya, E-Egg, V-Vegetarian VV-Vegan

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This is a snapshot of what we have on offer, please ask the team for the full drinks and whisky list.
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