



KANISHKA

by
Atul Kichhor

LAMB WELLINGTON EXPERIENCE

£160 for 2 guests | Wine Pairing £62pp

Snacks

Potato and Leek Bhaji, Chicken Tikka Bon Bon, Crab Cornetto
Chapel Down Brut Reserve, England £14



Meen Malabar

Brixham wild turbot with sea vegetables, plantain and a creamy Malabar sauce
Chardonnay, Deakin Estate, Australia £15



Lamb Wellington (To Share)

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
Saint-Estèphe, Château Phélan Ségur, Bordeaux, France £24



Vanilla Panna Cotta with Chilli Mango Sorbet



Bread & Butter Pudding

Brioche, clotted cream, seasonal berry compote, vanilla sauce
Château Laville Sauternes, France £12