



KANISHKA

by
Atul Kochhar

ATUL KOCHHAR VEGAN | VEGETARIAN TASTING MENU

Snacks

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



Nadru Ki Chaat (vg)

Lotus stem kebab, raisins, amaranth seed, chutneys

Mango Wine, Rhythm Winery, Pune, India £12



Hariyali Broccoli (vg)

Mixed herb tandoori broccoli, chilli and lime

Chardonnay, Deakin Estate, Australia £15



Tapioca Kale Pattice (vg)

Tapioca pearls and kale tikki, curry leaf, lime and sun-dried tomato chutney

Sauvignon Blanc, Tinpot Hut, New Zealand £11



Palak Paneer Makhani

Stuffed paneer in a rich tomato and fenugreek gravy served with spinach

or

Badami Arabi Kofta (vg)

Jerusalem artichoke dumpling with golden raisins in a rich saffron and almond sauce

Main courses are served with roti and saffron rice

Chablis, Domaine Vignaud, France £17



Mango and passion fruit sorbet (vg)



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

Béres Tokaj, Late Harvest, Hungary £12

£120 PP • £80 WINE PAIRING

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.