

# STARTERS



- Octopus 16

Tandoor grilled octopus, black-eyed beans, fermented garlic
- Crab 17

Crispy fried crab, apple-peanut salad, passion fruit chutney, ghost chilli mayonnaise
- Scallops 18

Smoked chilli spiced scallops, celeriac puree, bacon rashers
- Atul's Chicken Tikka Pie 17

Tikka masala in puff pastry, cumin scented berry compote
- Duck 18

Achari Gressingham duck breast, confit duck leg, puffed wild rice, orange
- King Edward Potato (v) 12

Pan-fried King Edward potato cake, spiced yellow peas, honey yoghurt
- Gangtok Momos 14

Choice of filling - organic vegetables (v), free range chicken or Kentish lamb, steamed and served with tomato and chilli chutney, fermented pounded vegetable
- Prawn 18

Lhasa inspired prawns, capsicum, spring onion, charred bok choy
- Kentish Mutton 19

28-day aged Kentish Mutton, parsnip, garlic-chilli sauce
- Masala Mixed Grill 22

Selection of lamb chop, prawn, fish, chicken tikka  
(Vegetarian alternative available upon request)

# SIDES



- Mizoram Bamboo Shoot, Mushroom and Green Beans (vg) 8
- Saag Paneer 8
- Angoori Hing Aloo (vg) 8
- Patta Ghobhi Matar (vg) 8
- Baigan Bharta (vg) 8
- Kanishka Signature Black Dal or Yellow Dal (v) 8

(vg) vegan (v) vegetarian Vegetarian menu available.

Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

# MAINS



- Cauliflower (v) 18

Tandoor roast baby cauliflower, beignets, almond korma
- Seafood 31

Pan-seared seafood, tangy Keralan sauce
- Monkfish 28

Grilled monkfish, aubergine, coconut curry
- Dad's Butter Chicken 24

Tandoor cooked chicken tikka simmered in San Marzano and fenugreek gravy  
(Vegetarian alternative available upon request)
- Turbot 28

Turbot, saffron braised pineapple, angel's hair chilli butter, fennel bisque
- Lamb 29

Tandoor smoked Romney Marsh lamb rump, keema parcel, Bengali chickpeas, spiced gravy
- Sommelier wine recommendation · Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary
- Goat 27

Sagolir Manxo cumin and black pepper spiced country goat curry
- Venison 31

New Forest Venison steak, beetroot ketchup, endive, baby beetroot, juniper berry curry
- Beef 57

Spice grilled British Wagyu fillet, ceps, 24-carat gold, quinoa-cranberry biryani, timur pepper jus
- Biryani 28

Traditional Old Delhi style, sealed and baked lamb and aromatic rice, served with burani raita  
(Vegetarian alternative available upon request)

# ACCOMPANIMENTS



- Saffron Basmati Rice 5
- Steamed Basmati Rice 5
- Naan/ Paratha / Roti 5 each
- Bread Basket 10
- Burani Raita 3
- Kachumber Salad 3
- Punjabi Onion Salad 3
- Plain Yogurt 3

(vg) vegan (v) vegetarian Vegetarian menu available.

Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

