# 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 choi

# 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 (va) 8

Baigan Bharta (vg) 8

Kanishka Signature Black Dal or Yellow Dal (v) 8

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

# 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

 $\label{thm:common} Tandoor\ smoked\ Romney\ Marsh\ lamb\ rump,\ keema\ parcel,\ Bengali\ chickpeas,\ spiced\ gravy$   $\mbox{Sommelier\ wine\ recommendation}\cdot\mbox{Atul\ Kochhar's\ Cabernet\ Franc\ /\ Merlot,\ Malatinszki,\ Villany,\ Hungary}$ 

# 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



2 courses for £28 / 3 courses for £32

LUNCH 12:00pm–14:30pm, Monday–Saturday

EARLY DINNER Monday–Sunday

Samosa & Chana Chaat (v)

Vegetable Momo with Smoked Tomato Chutney (v)

King Prawn Tawa Masala (Sup. £6)

Tibetan Grilled Chicken Shapta

Lamb Kofta Biryani, Cranberry Raita

Chicken Jhol, Quinoa Pulao

Leek Pakora Kadhi, Pulao Rice (v)

Mixed Grill of Chicken Tikka, Lamb Seekh, Sea Bass (Sup. £8)



Rhubarb & Orange Kheer

Chocolate Mousse & Passionfruit Granita

Pistachio Kulfi



Nibbles and Sides

Fried Chicken Momo 8

Jackfruit Shapta 6

Bread Basket 10

Kanishka Signature Dal 8

Saag Aloo 8

Saffron Basmati Rice 5

(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.



## BY ATUL KOCHHAR

At Kanishka, the menus are inspired by Atul Kochhar's love of traditional Indian cuisine, brought to life by his continuous research into ever-evolving regional recipes, combined with his dedication to using only the finest British ingredients. The result is a totally unique and innovative style of modern Indian cuisine.



# KANISHKA TASTING MENU

## £78 per person

Wine pairings are an additional cost £60 for premium pairing wines and £85pp for deluxe pairing wines



## Amuse Bouche

Premium · Prosecco

Deluxe · Taittinger Champagne

# Scallops

Naga chilli spiced scallops, parsnip puree

Premium · Filarino Sangiovese Rosato Rubicone IGT, Emilia Romagna, Italy

Deluxe · Bodega Catena Zapata Alta Chardonnay, Argentina

# Atul's Chicken Tikka Pie

Tikka masala in puff pastry, cumin scented berry compote Premium · Pinotage, Rhebokskloof Wine Estate, Paarl, South Africa Deluxe · Pinot Noir, Eradus, Marlborough, New Zealand

#### Turbot

Grilled Turbot, gooseberries, tangy Keralan sauce Premium · Etna Bianco, Tornatore, Sicily, Italy Deluxe · Prophet's Rock Pinot Gris, New Zealand

# Sorbet

Blood orange

# Venison

Venison steak, grilled apple, pickled radicchio, chocolate curry Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA Deluxe · The Lane – Reunion Shiraz, The Lane, Adelaide Hills, Australia

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# Wagyu Beef

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

\*Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA

\*Deluxe · The Lane – Reunion Shiraz, The Lane, Adelaide Hills, Australia

# Goat & Lentils

Cumin and black pepper spicy country goat curry

\*Premium • Mont Du Toit, Wellington, South Africa

\*Deluxe • Truchard Pinot Noir Pinot Noir, USA

Served with bread and Kanishka's signature black dal

## Mishti

Peanut Butter Parfait and Fig Kheer

Silky peanut butter pave and rice pudding with figs

\*Premium \* 10 Years Old Tawny Port, Warre Otima

\*Deluxe \* Tokaji Blue Label Azsu, 5 Puttonyos, Barta, Hungary

Last order 2100am Paired wine services are 100ml depend wine service in 75ml

 $Last \ order \ 21:00pm. \ Paired \ wine servings \ are \ 100ml, \ dessert \ wine serving \ is \ 75ml.$  Tasting menu applies for the entire table and cannot be used in conjunction with the 'a la carte menu.

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