

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 Naga chilli spiced scallops, sweet potato, Chanterelle mushrooms
- Atul's Chicken Tikka Pie 17
Tikka masala in puff pastry, cumin scented berry compote
- 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
- 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
- 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)
- Lamb 29
Tandoor smoked Romney Marsh lamb rump, celeriac, 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
- Wagyu 52
Spice grilled Yorkshire Wagyu beef fillet topped with a 24 carat gold leaf, smoked brisket croquette, braised ox cheek, sweet potato, 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 4
- Naan/ Paratha / Roti 5 each
- Bread Basket 10
- Burani Raita / Plain Yogurt 3
- Kachumber Salad / Punjabi Onion Salad 3
- Cheese and Naga Chilli Naan 6

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KANISHKA SET MENU

2 courses for £28 / 3 courses for £32

LUNCH

12:00pm–14:30pm, Monday–Saturday

EARLY & LATE DINNER Monday–Saturday

Kanishka Vegetable Pao (v)

Momo's filled with pork, Bacon Rashers, Red Cabbage and Raisins Chutney

Green Gram Bhabara, Leeks (vg)

Salmon Tikka, Coconut, Smoked Pineapple

Samosa Chaat (v)

Grilled Chicken, Cherapunjee Curry, Neeps

Seasonal Vegetable Dumpling, Almond Korma (v)

Sea Bream, Aubergine, Coconut Sauce

Sweet Potato, Purple Sprout Broccoli, Ghugni (vg)

Mixed Grill of Chicken Tikka, Lamb Seekh, Kachumber Salad

All main dishes are served with Kanishka signature black dahl and butter naan

Kanishka Shahi Tukra

Chocolate- Curry Leaf Mousse, Passion Fruit Granita

Rhubarb Rice Pudding

Fried Chicken Momo 8

Onion Bhaji (vg) 8

Cheese & Naga Chilli Naan (v) 6

Keema Naan 8

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KANISHKA

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, sweet potato, Chanterelle mushrooms

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

Monkfish

Monkfish, gooseberries, coconut sauce

Premium · Etna Bianco, Tornatore, Sicily, Italy
Deluxe · Prophet's Rock Pinot Gris, New Zealand

Sorbet

Blood orange

Venison

Venison steak, beetroot ketchup, endive, baby beetroot, Juniper berry curry

Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA
Deluxe · The Lane – Rennie Shiraz, The Lane, Adelaide Hills, Australia

Or

Wagyu Beef (Sup. £15)

Spice grilled Yorkshire Wagyu beef fillet topped with a 24 carat gold leaf, smoked brisket croquette, Timur pepper jus

Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA
Deluxe · The Lane – Rennie 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 Rhubarb Kheer

Silky peanut butter pave and rice pudding with rhubarb

Premium · 10 Years Old Tawny Port, Warre Oltima
Deluxe · Tokaji Blue Label Aszu, 5 Puttonyos, Barta, Hungary

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 à la carte menu.

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