

## STARTERS



Tandoori Octopus 15  
Tandoor grilled octopus, black-eyed beans, fermented garlic

Kurkure Soft Shell Crab 17  
Crispy fried crab, raw papaya salad, passion fruit chutney

Naga Scallops 18  
Smoked chilli spiced diver scallops, parsnip puree

Atul's Chicken Tikka Pie 16  
Tikka masala in puff pastry, cumin scented berry compote

Grilled Pigeon Breast, Shimeji, Beetroot 16  
Achari pigeon breast, shimeji mushroom, beetroot ketchup, pine nuts

Ghugni Aloo Tikki (v) 12  
Panfried King Edward potato cake, spiced chickpeas, goat 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 Sapta 17  
Lahasa inspired prawns, spring onion, kale

Manikya Hiran Sanku 19  
New forest venison skewers, celeriac and pear puree

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

Kadhai Paneer 8

Saag 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



Tandoori Phool Aur Badam (v) 18  
Tandoor roast baby cauliflower, almond korma

Seafood Kerala Curry 30  
Pan-seared seafood, coconut and tamarind sauce

Malai Kori 28  
Grilled monkfish, aubergine, coconut curry

Jungali Titar 28  
Roasted pheasant, fig, Jerusalem artichokes, Tripura masala sauce

Dad's Murg Makhani 24  
Tandoor cooked chicken tikka simmered in San Marzano and fenugreek gravy  
(Vegetarian alternative available upon request)

Sikkimese Duck Roast 26  
Roasted Gressingham duck breast, crushed smoked tomatoes, baby root vegetables

Purani Delhi Ki Gosht Biryani 28  
Sealed and baked lamb and aromatic rice, served with burani raita  
(Vegetarian alternative available upon request)

Sagolir Manxo 27  
Cumin and black pepper spiced country goat curry

Rogani Boti 29  
Tandoor smoked Romney Marsh lamb rump, keema parcel, sweet potato, spiced gravy  
**Sommelier wine recommendation · Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary**

Videshi Muntjac 30  
Venison steak, grilled apple, radicchio, chocolate curry, wild mushroom kedegree

Butter Poached Lobster (Market Price)  
Butter poached lobster, Moilee, broccoli

## ACCOMPANIMENTS



Cumin Basmati Rice / Red Rice 5

Naan/ Paratha / Roti 5 each

Bread Basket 10

Burani Raita 3

Kachumber Salad 3

Punjabi Onion Salad 3

Plain Yogurt 3

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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 SET MENU

3 courses for £35 with a Diwali cocktail

### LUNCH

12:00pm–14:30pm, Monday–Saturday

### EARLY DINNER

17:30pm–18:30pm Monday–Sunday

Plaice, Gooseberry Mayo, Pears

Butternut Squash, Chickpeas, Goat Cheese Pie (v)

Guinea Fowl Tikka, Fermented Shimeji Mushrooms, Beetroot Ketchup

King Prawn Sapta, Kale (Sup. £6)

Sea Bass, Moilee, Aubergine

Tandoori Chicken Supreme, Pearl Barley

Grilled Paneer, Broccoli, Tomato Almond Sauce (v)

Masala Mix Grill of Chicken Tikka, Lamb Seekh And Sea Bass (Sup. £8)

Melting Chocolate, Quince, Vanilla Ice Cream

Mango Kulfi

Fig Rice Kheer

Nibbles and Sides

Prawn Puri 8

Jackfruit Sapta 6

Bread Basket 10

Kanishka Signature Dal 8

Saag Aloo 8

Steamed Basmati or Red Rice 5

## 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

### Monkfish

Grilled monkfish, gooseberries, coconut sauce

**Premium** · Etna Bianco, Tormatore, 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 – Rennon 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 Olima

**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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