



## TASTE OF GYMKHANA

4 courses £40

(wine pairing £35)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys  
*Champagne Drappier, Brut Nature, Zero Dosage, Champagne, France NV*

Samosa Papdi Chat, Tamarind, Sev  
*Verdejo, Bodegas José Pariente, Rueda, Spain 2016*

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)  
*Colheita Seleccionada, Adega de Pagoes, Peninsula de Setubal, Portugal 2013*

or  
Chola, Sweet Potato Kulcha, Indian Lemon Achar  
*Pinot Gris 'Cormier' Domaine Loew, Alsace, France 2015*

Chicken Butter Masala  
*Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014*

or  
Hariyali Bream, Tomato Kachumber  
*Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014*

or  
Saag Paneer  
*Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014*

served with Dal Maharani, Aloo Methi Mattar - Bread Basket or Basmati Rice

Wattalapam, Cashew Chikki, Banana & Old Monk Raisin Kulfi  
*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy, 2016*

or  
Chocolate Ras Malai, Orange Chutney  
*Maury Solera 1928, Cask No.759, Les Vignerons de Maury, Rousillon, France NV*

Spiced Chocolate Truffles

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.