



GYMKHANA LUNCH MENU

Monday to Friday 12.00 -14.30

2 Courses £25 or 3 Courses £30

(add 375ml of sommelier's choice red or white wine £16 or house punch £9)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

Soft Shell Crab, Bombay Bhel

Mallard Cafreal, Kall Dosa, Coconut & Chilli Sambol

Duck Egg Bhurji, Lobster, Malabar Paratha

Potato Chat, Chana Masala, Tamarind, Sev

Mattar Paneer Pao, Sesame & Peanut Chutney

Tandoori Guinea Fowl, Green Apple Chutney

Hariyali Bream, Tomato Kachumber

Kid Goat Keema, Salli, Pao

Chola, Sweet Potato Kulcha, Indian Lemon Achar

Wild Mushroom, Truffle & Morel Pilau

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

Stewed Fig Kheer

Kesar Pista Angoori Rasmalai

Mulled Christmas Fruit Falooda

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.



TASTE OF GYMKHANA

4 courses £35

(Wine Pairing £35)

Lunch 12:00-14:30 (Mon-Fri)

Dinner 17:30-18:30 (Mon-Thu) & 17:30-18:00 (Fri-Sat)

Potato Chat, Chana Masala, Tamarind, Sev

Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Hariyali Bream, Tomato Kachumber

Moment of Silence, BlankBottle, Wellington, South Africa 2016

or

Tandoori Gobhi, Masala Mattar, Green Chilli Raita

Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015

Chicken Butter Masala

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

Stewed Fig Kheer

'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013

or

Kesar Pista Angoori Rasmalai

Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016

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TASTE OF GYMKHANA

3 courses £35, 4 courses £40

Saturday Lunch 12:00-14:30

*Add 375ml of sommelier's choice red or white wine £16.00
Gymkhana Bloody Mary £8.50, Masala Lassi £4.00*

Potato Chat, Chana Masala, Tamarind, Sev

Dosa, Mysore Sabzi, Coconut Chutney

or

Murgh Methi Malai Tikka, Peanut Chutney

or

Mattar Paneer Pao, Sesame & Peanut Chutney

Kid Goat Methi Keema, Salli, Pao

or

Tandoori Guinea Fowl, Green Apple Chutney

or

Hariyali Bream, Tomato Kachumber

or

Chola, Sweet Potato Kulcha, Indian Lemon Achar

served with Dal Lasooni, Patiala Baingan Masala, Dahi Bhalle - Bread Basket or Basmati Rice

Mulled Christmas Kulfi Falooda

or

Kesar Pista Angoori Rasmalai

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