



GYMKHANA

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, Wild Rice Bhel

Madurai Duck Oothapum, Asparagus Koshambir, Wild Garlic Sambol

Duck Egg Bhurji, Lobster, Malabar Paratha

Potato Chat, Chana Masala, Tamarind, Sev

Mattar Paneer Pao, Sesame & Peanut Chutney

Tandoori Chicken Chop, Nargisi Chooza Skin Chat, Qorma Gravy

Hariyali Bream, Tomato Kachumber

Kid Goat Keema, Salli, Pao

Chola, Sweet Potato Kulcha, Indian Lemon Achar

Wild Mushroom, Truffle, Morel & Asparagus Pilau

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

Mango Kheer

Chocolate Ras Malai, Orange Chutney

Saffron & Pistachio Kulfi 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.



GYMKHANA

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
Verdejo, Bodegas José Pariente, Rueda, Spain 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

Mango Kheer
Jurançon 'Symphonie de Novembre', Domain Cauhapé, France 2012

or

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

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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

Mattar Paneer Pao, Sesame & Peanut Chutney

Kid Goat Methi Keema, Salli, Pao

or

Tandoori Chicken Chop, Nargisi Chooza Skin Chat, Qorma Gravy

or

Hariyali Bream, Tomato Kachumber

or

Chola, Sweet Potato Kulcha, Indian Lemon Achar

served with Dal Lasooni, Baingan Ka Salan, Dahi Bhalle - Bread Basket or Basmati Rice

Saffron & Pistachio Kulfi Falooda

or

Chocolate Ras Malai, Orange Chutney

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