



## TASTE OF GYMKHANA

### 4 courses £35

(wine pairing £35)

Monday-Friday  
12:00-14:30

Potato Chat, Chana Masala, Tamarind, Sev  
*Verdejo, Bodegas José Pariente, Rueda, Spain 2016*

Hariyali Bream, Tomato Kachumber  
*Keermont Tarrasse, Stellenbosch, South Africa 2014*  
or  
Tandoori Gobhi, Masala Mattar, Green Chilli Raita  
*Palpite Reserva, Fitapreta, Alentejano, Portugal 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*

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.