



TASTE OF GYMKHANA

4 courses £35

(Wine Pairing £35)

Monday-Friday

12:00-14:30

Potato Chat, Chana Masala, Tamarind, Sev

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

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

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.