



## 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.