



# GYMKHANA

## GYMKHANA TASTING MENU

6 courses £70

(wine pairing £60)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys  
*Champagne, Billecart-Salmon, Brut, France NV*

---

Samosa Papdi Chat, Tamarind, Sev  
*Verdejo, Bodegas José Pariente, Rueda, Spain 2016*

---

Black Pepper Fish Tikka, Carrot & Dill Pachadi  
*Kamoizumi Shusen Honjikomi 'Three Dots', Junmai Ginjo, Hiroshima, Japan NV*  
or  
Ajwaini Scallops, Mooli Sabzi & Achar  
*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*

---

Gilafi Quail Seekh Kebab, Green Chilli Chutney  
*Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016*  
or  
Kasoori Chicken Tikka, Sprouting Moong Kachumber  
*Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015*  
or  
Kid Goat Methi Keema, Salli, Pao (add Bheja)  
*Carignan, Vigno Dry Farmed, Morande, Maule Valley, Chile 2013*

---

Pork Cheek Vindaloo  
*Agiorgitiko, Bizios, Nemea, Greece 2011*  
or  
Achari Jheenga Curry  
*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.



# GYMKHANA

## VEGETARIAN GYMKHANA TASTING MENU

6 courses £65

(wine pairing £60)

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys  
*Champagne, Billecart-Salmon, Brut, France NV*

---

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

---

Dosa, Mysore Sabzi, Coconut Chutney  
*Pinot Gris 'Cormier' Domaine Loew, Alsace, France 2015*

---

Paneer Tikka, Cashew Nut, Corn Chat  
*Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015*  
or

Mattar Paneer Pao, Sesame & Peanut Chutney  
*Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016*

---

Wild Mushroom, Truffle, Morel & Asparagus Pilau  
*Carignan, Vigno Dry Farmed, Morande, Maule Valley, Chile 2013*  
or

Chola, Sweet Potato Kulcha, Indian Lemon Achar  
*Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014*

served with Dal Maharani, Baingan Ka Salan - Bread Basket or Basmati Rice

---

Saffron & Pistachio Kulfi Falooda  
*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016*  
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.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.