



GYMKHANA TASTING MENU

6 courses £70

(wine pairing £60)

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

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 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
Murgh Methi Malai Tikka, Peanut Chutney
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

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.



VEGETARIAN GYMKHANA TASTING MENU

6 courses £65

(wine pairing £60)

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

Aloo Tikki Chat, Chana Masala, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 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, Patiala Baingan Masala - Bread Basket or Basmati Rice

Saffron & Pistachio Kulfi Falooda
'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013
or

Kesar Pista Angoori Rasmalai
Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016

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