



The crest features a crown at the top, a shield in the center with a tennis racket and a tennis ball, and two crossed tennis rackets behind the shield. Below the shield is a banner with the text 'ALBEMARLE STREET MAYFAIR'. The number '42' is written in small boxes on either side of the banner. The entire crest is surrounded by a decorative border of leaves and branches.

GYMKHANA

GYMKHANA LUNCH MENU

2 Courses £25 or 3 Courses £30
(add 375ml of sommelier's choice red or white wine £16 or house punch £9)

12.00 -14.30 (Mon-Fri)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

Garlic Chilli Thetcha Soft Shell Crab, Bombay Bhel

Dosa, Chettinad Duck, Coconut Chutney

Achari Murgh Tikka, Green Apple Chutney

Potato Chat, Chana Masala, Tamarind, Sev

Beetroot Chop Pao, Sesame & Peanut Chutney

Kesar Pista Chicken Chops, Pomegranate & Garlic Chutney

Hariyali Bream, Tomato Kachumber

Kid Goat Keema, Salli, Pao

Chola, Sweet Potato Kulcha, Indian Lemon Achar

Wild Mushroom, Asparagus, Morel & Truffle Pilau

Served With Dal Lasooni, Dum Aloo Benarasi - Bread Basket or Basmati Rice

Blueberry Kheer

Angoori Rasmalai, Pineapple Chutney

Saffron & Pistachio Kulfi Falooda

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.



TASTE OF GYMKHANA

4 courses £32.50 (wine pairing £32.50)

5 courses £38.50 (wine pairing £38.50)

Lunch 12:00-14:30 (Mon-Fri)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

Potato Chat, Chana Masala, Tamarind, Sev

Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Dosa, Mysore Sabzi, Coconut Chutney

Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010

or

Kid Goat Methi Keema, Salli, Pao

Carignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013

Paneer Tikka, Cashew Nut, Corn Chat

Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

or

Hariyali Bream, Tomato Kachumber

Limbic, BlankBottle, Western Cape, South Africa 2015

Wild Mushroom, Asparagus, Morel & Truffle Pilau

Blaufränkisch, Groszer Wein, Eisenberg, Burgenland, Austria 2015

or

Samudri Seafood Biryani, Pomegranate & Mint Raita

Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015

Served with: Bread Basket, Dum Aloo Benarasi & Lasooni Dal

Mango Shrikhand, Yoghurt & Lime Sorbet

Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

or

Black Carrot Halwa, White Chocolate & Rose Ice Cream

Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

or

Coconut & Cardamom Crème Brûlée

Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

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