



# 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

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Garlic Chilli Thetcha Soft Shell Crab, Bombay Bhel

Dosa, Chettinad Duck, Coconut Chutney

Duck Egg Bhurji, Lobster, Malabar Paratha

Potato Chat, Chana Masala, Tamarind, Sev

Mattar Paneer Pao, Sesame & Peanut Chutney

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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

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Strawberry 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*

Gobhi Methi Pilau, Cumin Raita

*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 Sorbet

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

or

Black Carrot Halwa Tart, Gulab 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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