



TASTE OF GYMKHANA

4 courses £35

(Wine Pairing £35)

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

Dinner 17:30-18:30 (Mon-Thu) & 17:30-18:00 (Fri-Sat)

Potato Chat, Chana Masala, Tamarind, Sev

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

Hariyali Bream, Tomato Kachumber

Moment of Silence, BlankBottle, Wellington, South Africa 2016

or

Tandoori Gobhi, Masala Mattar, Green Chilli Raita

Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016

Chicken Butter Masala

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

or

Sarson Ka Saag Paneer

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

served with Dal Maharani, Dum Aloo Benarasi - Bread Basket or Basmati Rice

Seville Orange Kheer

'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013

or

Angoori Rasmalai, Pineapple Chutney

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.