



## GYMKHANA TASTING MENU

6 courses £75

Wine Pairing £65 \*see below

Prestige Wine Pairing £95 \*please ask your sommelier

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

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Samosa Papdi Chat, Tamarind, Sev  
*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016*

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Salmon Tikka, Dill, Black Pepper, Madras Tomato & Curry Chutney  
*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*  
or

Ajwaini Scallops, Green Mango Murabba  
*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*

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Gilafi Quail Seekh Kebab, Mustard & Mint Chutney  
*Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017*  
or

Achari Murgh Tikka, Green Apple Chutney  
*Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016*  
or

Kid Goat Methi Keema, Salli, Pao (add Bheja)  
*Bobal, Mil Historias, Altolandon, Manchuela, Spain 2016*

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Pork Cheek Vindaloo  
*Agiorgitiko, Bizios, Nemea, Greece 2011*  
or  
Jheenga Moilee  
*Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015*  
served with Dal Maharani, Dum Aloo Benarasi - Bread Basket or Basmati Rice

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Blueberry Kheer  
*La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013*  
or  
Angoori Rasmalai, Pineapple Chutney  
*Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017*

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 TASTING MENU

6 courses £70

Wine Pairing £65 \*see below

Prestige Wine Pairing £95 \*please ask your sommelier

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

Aloo Tikki 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*

Paneer Tikka, Cashew Nut, Corn Chat  
*Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016*  
or

Beetroot Chop Pao, Sesame & Peanut Chutney  
*Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017*

Wild Mushroom, Asparagus, Morel & Truffle Pilau  
*Vigno', Morandé Adventure, Maule Valley, Chile 2013*  
or

Chola, Sweet Potato Kulcha, Indian Lemon Achar  
*Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015*

served with Dal Maharani, Patiala Baingan Masala - Bread Basket or Basmati Rice

Saffron & Pistachio Kulfi Falooda  
*Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017*  
or

Angoori Rasmalai, Pineapple Chutney  
*Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017*

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.