



## 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  
*Hambledon Vineyards, Premiere Cuvée, Hampshire, England NV*

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Samosa Papdi Chat, Tamarind, Sev  
*Dry Furmint, Mandolás, Oremus, Tokaji, Hungary 2016*

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Achari Fish Tikka, Green Apple Chutney  
*Riesling Kabinett, Selbach, Zeltinger, Mosel, Germany 2015*  
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Ajwaini Scallops, Green Mango Murabba  
*Riesling Kabinett, Selbach, Zeltinger, Mosel, Germany 2015*

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Gilafi Quail Seekh Kebab, Green Chilli Chutney  
*Viognier, Churton Wines, Marlborough, New Zealand 2014*  
or

Murgh Tikka Kali Mirch, Beetroot Pachadi  
*Chenin Blanc, Terre Brûlée, Tania & Vincent Carême, Swartland, South Africa 2015*  
or

Kid Goat Methi Keema, Salli, Pao (add Bheja)  
*Cinsault, Don Cande Bularco Single Vineyard, Koyle, Itata Valley, Chile 2015*

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Pork Cheek Vindaloo  
*Vall Por, Sangenís I Vaqué, Priorat, Catalunya, Spain 2006*  
or

Achari Jheenga Curry  
*Pinot Noir, Au Bon Climat, Santa Maria Valley, California, USA 2015*

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

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Strwaberry Kheer  
*Tokaji Aszú, 5 Puttonyos, Oremus, Tokaji, Hungary 2011*  
or

Angoori Rasmalai, Pineapple Chutney  
*Tokaji Aszú, 5 Puttonyos, Oremus, Tokaji, Hungary 2011*

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  
*Hambleton Vineyards, Premiere Cuvée, Hampshire, England NV*

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Aloo Tikki Chat, Chana Masala, Tamarind, Sev  
*Dry Furmint, Mandolás, Oremus, Tokaji, Hungary 2016*

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Dosa, Mysore Sabzi, Coconut Chutney  
*Chenin Blanc, Terre Brûlée, Tania & Vincent Carême, Swartland, South Africa 2015*

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Paneer Tikka, Cashew Nut, Corn Chat  
*Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010*  
or

Mattar Paneer Pao, Sesame & Peanut Chutney  
*Cinsault, Don Cande Bularco Single Vineyard, Koyle, Itata Valley, Chile 2015*

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Wild Mushroom, Asparagus, Morel & Truffle Pilau  
*Vall Por, Sagenís I Vaqué, Priorat, Catalunya, Spain 2006*  
or

Chola, Sweet Potato Kulcha, Indian Lemon Achar  
*Pinot Noir, Au Bon Climat, Santa Maria Valley, California, USA 2015*

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

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Saffron & Pistachio Kulfi Falooda  
*Tokaji Aszú, 5 Puttonyos, Oremus, Tokaji, Hungary 2011*  
or

Angoori Rasmalai, Pineapple Chutney  
*Tokaji Aszú, 5 Puttonyos, Oremus, Tokaji, Hungary 2011*

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.