



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

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

Achari Fish Tikka, Green Apple Chutney
Miyasaka Yawaraka 'Sake Matinee', Junmai, Nagano, Japan NV
or

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

Gilafi Quail Seekh Kebab, Green Chilli Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017
or

Murgh Tikka Kali Mirch, Beetroot Pachadi
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016
or

Kid Goat Methi Keema, Salli, Pao (add Bheja)
Blaufränkisch, Groszer Wein, Eisenberg, Burgenland, Austria 2015

Pork Cheek Vindaloo
Agiorgitiko, Bizios, Nemea, Greece 2011
or

Achari Jheenga Curry
Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015
served with Dal Maharani, Dum Aloo Benarasi - Bread Basket or Basmati Rice

Strawberry 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

Mattar Paneer 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

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All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.