



GYMKHANA TASTING MENU

6 courses £75

Wine Pairing £70 *see below

Prestige Wine Pairing £95 *please ask your sommelier

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

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

Achari Fish Tikka, Green Apple Chutney
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV
or

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

Gilafi Quail Seekh Kebab, Green Chilli Chutney
Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016
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)
Carignan, Vigno Dry Farmed, Morande, Maule Valley, Chile 2013

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

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.