



## GYMKHANA VEGETARIAN TASTING MENU

6 courses £70

Wine Pairing £70 \*see below

Prestige Wine Pairing £95 \*please ask your sommelier

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

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Aloo Tikki Chat, Chana Masala, Tamarind, Sev  
*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016*

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Dosa, Mysore Sabzi, Coconut Chutney  
*Pinot Gris 'Cormier' Domaine Loew, Alsace, France 2015*

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

Mattar Paneer Pao, Sesame & Peanut Chutney  
*Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016*

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Wild Mushroom, Truffle & Morel Pilau  
*Carignan, Vigno Dry Farmed, Morande, 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

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Saffron & Pistachio Kulfi Falooda  
*'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.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.