



GYMKHANA

GYMKHANA TASTING MENU

6 courses £75

Prestige Wine Pairing £125 * see below

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

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

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*)
Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015

Pork Cheek Vindaloo
Château Palmer, Margaux, Bordeaux, France 2009
or

Jheenga Moilee
Château Palmer, Margaux, Bordeaux, France 2009

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

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

Prestige Wine Pairing £125 * see below

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
Château Palmer, Margaux, Bordeaux, France 2009
or

Chola, Sweet Potato Kulcha, Indian Lemon Achar
Château Palmer, Margaux, Bordeaux, France 2009

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