



TASTE OF GYMKHANA

4 courses £32.50 (wine pairing £32.50)

5 courses £38.50 (wine pairing £38.50)

Lunch 12:00-14:30 (Saturday)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

Potato 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

or

Kid Goat Methi Keema, Salli, Pao

Bobal, Mil Historias, Altolandon, Manchuela, Spain 2016

Paneer Tikka, Cashew Nut, Corn Chat

Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

or

Hariyali Bream, Tomato Kachumber

Limbic, BlankBottle, Western Cape, South Africa 2015

Wild Mushroom, Asparagus, Morel & Truffle Pilau

Carignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013

or

Samudri Seafood Biryani, Pomegranate & Mint Raita

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

Served with: Bread Basket, Dum Aloo Benarasi & Lasooni Dal

Mango Shrikhand, Yoghurt & Lime Sorbet

Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

or

Black Carrot Halwa, White Chocolate & Rose Ice Cream

Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

or

Coconut & Cardamom Crème Brûlée

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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.