



Lunch
12:00
14:30

Dinner
17:30
22:30

GYMKHANA BAR

Venison Keema Naan, Cucumber & Cumin Raita	9.00
Imli Fried Chicken Wings	9.50
Amritsari Shrimp & Queenies, Dill Raita	13.00
Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys	4.00
Masala Peanut & Lotus Root Chat	5.00
Gol Guppas, Jaljeera, Potato, Sprouting Moong	6.00

NASHTA

Kid Goat Methi Keema, Salli, Pao (<i>add Bheja 3.00</i>)	13.00
Dosa, Chettinad Duck, Coconut Chutney	12.50
Duck Egg Bhurji, Lobster, Malabar Paratha	14.00
Sweet Potato & Parsnip Chat, Tamarind, Sev	11.00
Bombay Chowpatty Pao Bhaji	11.00
Punjabi Samosa, Imli Saunth Chutney	8.00

KEBABS & TIKKAS

Sofiyani Murgh Tikka, Kalonji & Sweet Tomato Chutney	16.00
Scottish Salmon Tikka, Sage & Cardamom	20.00
Lasooni Wild Tiger Prawns, Red Pepper Chutney	20.00
Paneer Tikka, Cashew Nut, Corn Chat	12.00
Malai Broccoli, Cranberry, Green Chilli Raita	12.00
Gilafi Quail Seekh Kebab, Mustard & Mint Chutney	17.00

GAME & CHOPS

Tandoori Masala Lamb Chops, Granny Smith Apple Chutney	38.00
Partridge Pepper Fry, Malabar Paratha	17.00
Achari Guinea Fowl Tikka, Fig & Onion Chutney	22.00
Tandoori Mixed Grill of The Day	47.50

CURRY & BIRYANI

Jheenga Moilee	25.00
Pork Cheek Vindaloo	24.00
Chicken Butter Masala	22.00
Wild Muntjac Biryani, Pomegranate & Mint Raita	28.00
Kashmiri Lamb Shank Rogan Josh	28.00
Wild Mushroom, Morel & Truffle Pilau	22.00
Paneer Pasanda, Cashewnut, Cream	18.00

SABZI

Tulsi Dum Aloo	8.50
Patiala Baingan Masala	8.50
Seasonal Green Thoran	8.50
Dal Lasooni	9.00
Dal Maharani	9.00
Rajasthani Bhindi	8.50

SIDES & CONDIMENTS

Basmati Rice 5.00 - Bread Basket 8.00
Indian Onion & Green Chilli Salad 2.50 - House Pickle 2.00 - Kachumber 3.50 - Pomegranate & Mint Raita 4.00

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.