



GYMKHANA TASTING MENU

7 courses £85

Wine Pairing £70 *to see below
Prestige Wine Pairing £100 *please ask you sommelier

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

Chilli Garlic Thetcha Duck, Bombay Bhel
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Scottish Salmon Tikka, Sage & Cardamom
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Sofiyani Murgh Tikka, Kalonji & Sweet Tomato Chutney
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

Kid Goat Methi Keema, Salli, Pao (add Bheja)
Bobal, Mil Historias, Altolandon, Manchuela, Spain 2016

Muntjac Biryani, Pomegranate & Mint Raita
Agiorgitiko, Bizios, Namea, Greece 2011

or

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

Served with Dal Maharani, Tulsi Dum Aloo - Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

or

Clove Roasted Pear, Nankhatai Pistachio Crumble, Vanilla Ice Cream
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

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

7 courses £80

Wine Pairing £70 *to see below
Prestige Wine Pairing £100 *please ask your sommelier

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

Aloo Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2017

Chestnut, Lotus Root, Bhel
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

Malai Broccoli, Cranberry, Green Chilli Raita
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Tellicherry Pepper, Yam Dosa, Coconut Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Wild Mushroom, Morel & Truffle Pilau
Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Chile 2013
or
Paneer Lababdar
Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015

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
Clove Roasted Pear, Nankhatai Pistachio Crumble, Vanilla Ice Cream
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

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.