



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

Bengali Mustard Salmon, Chilli Lime Yoghurt
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Pindi Bhatti Murgh Tikka, Lentil Sprouts & Kasundi Salad
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

Goan Prawn Curry
Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015

Served with Dal Maharani, Khatta Aloo Anardana - Bread Basket or Basmati Rice

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

or

Hibiscus Rasogulla Trifle, Rhubarb Murabba, Raspberry Sorbet
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2011

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

Kale, Lotus Root & Bombay Bhel
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

Kundapur Masala Broccoli, Roasted Peanut Chutney
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

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

Methi Porcini Tawa Pilau
Merlot, Elgin Vintners, Elgin, Cape South Coast, South Africa 2015
or
Nettle, Mustard Greens, Saag Paneer
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
Hibiscus Rasogulla Trifle, Rhubarb Murabba, Raspberry Sorbet
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2011

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.