



## TASTE OF GYMKHANA

4 courses £35 (wine pairing £35)

5 courses £40 (wine pairing £40)

Lunch 12:00-14:30 (Mon-Sat)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

Aloo Chat, Tamarind, Sev

*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2017*

Tellicherry Pepper, Yam Dosa, Coconut Chutney

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

or

Kid Goat Methi Keema, Salli, Pao

*Bobal, Mil Historias, Altolandon, Manchuela, Spain 2016*

Paneer Tikka, Cashewnut, Corn Chat

*Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017*

or

Scottish Salmon Tikka, Sage & Cardamom

*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*

Wild Mushroom, Morel & Truffle Pilau, Cucumber Raita

*Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Chile 2013*

or

Guinea Fowl Tawa Pilau, Pomegranate & Mint Raita

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

Served with Dal Lasooni, Tulsi Dum Aloo - Bread Basket

Rasmalai, Cranberry Chutney

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

or

Spiced Fruit Cake, Amla Murabba, Old Monk Custard

*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.