



TASTE OF GYMKHANA

4 courses £40 (wine pairing £35)

5 courses £45 (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

Achaari Paneer Tikka, Fig & Cashew Nut, Corn Chat

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

or

Bengali Mustard Salmon, Chilli Lime Yoghurt

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

Methi Porcini Tawa Pilau

Merlot, Elgin Vintners, Elgin, Cape South Coast, South Africa 2015

or

Mangalorean Guinea Fowl Pulimunchi, Benne Dosa

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

Served with Dal Lasooni, Khatta Aloo Anardana - Bread Basket

Phool Makhana Kheer, Currants, Charoli Nut Crisp

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

or

Peanut Butter Brownie, Salted Caramel, Kerala Kapi Sauce

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.