



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

Sweet Potato & Parsnip Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

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 2016

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 OBauda, 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.