



# GYMKHANA

## GYMKHANA TASTING MENU

7 courses £85

Wine Pairing £75 \*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 2018*

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

Kasoori Chicken Tikka, Lentil Sprouts & Kasundi Kachumber  
*Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017*

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)  
*Bobal, Mil Historias, Altolandon, Manchuela, Spain 2017*

Muntjac Biryani, Pomegranate & Mint Raita  
*Agiorgitiko, Bizios, Namea, Greece 2012*

or

Ceylon Prawn Curry  
*Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2016*

Served With: Dal Maharani, Aloo Hara Pyaz - Bread Basket or Basmati Rice

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

or

Elderflower Rasogulla Trifle, Amla Murabba, Mango Sorbet  
*'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 £75 \*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*

Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017*

Aloo Chat, Tamarind, Sev  
*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2018*

Ajwaini Gobi, Dill & Ginger Raita  
*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*

Tellicherry Pepper, Yam Dosa, Coconut Chutney  
*Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2018*

Asparagus, Peas & Broad Beans Pilau  
*Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand, 2016*

or

Mustard Greens, Saag Paneer  
*Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2016*

Served With: Dal Maharani, Khatta Meetha Baingan - Bread Basket or Basmati Rice

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

or

Elderflower Rasogulla Trifle, Amla Murabba, Mango Sorbet  
*'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.