



## 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 2018*

Tellicherry Pepper, Yam Dosa, Coconut Chutney

*Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2018*

or

Kid Goat Methi Keema, Salli, Pao

*Bobal, Mil Historias, Altolandon, Manchuela, Spain 2017*

Achaari Paneer Tikka, Fig & Cashew Nut, Corn Chat

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

or

Bengali Mustard Salmon, Chilli Lime Raita

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

Asparagus, Peas & Broad Beans Pilau

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

or

Mangalorean Guinea Fowl Pulimunchi, Malabar Paratha

*Gewürztraminer, Le Vigne en Rose, Vignoble du Reveur, Alsace, France 2017*

Served With: Dal Lasooni, Aloo Hara Pyaz - Bread Basket

Passion Fruit Srikhand, Lavender Sorbet, Charoli Nut Crisp

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

or

Elderflower Rasogulla Trifle, Amla Murabba, Mango Sorbet

*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.