



## GYMKHANA TASTING MENU

5 courses £80

Wine Pairing £75

Pappadums, Shrimp Sorpotel & Nimbu Achari Raita  
*2019 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

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Game Bird Samosa, Red Pepper Chutney  
*2018 Morgon, Cuvee Classique, Domaine Jean Foillard, Beaujolais, France*

or  
Aloo Chat, Tamarind, Sev  
*2017 Terrasse, Keermont, Stellenbosch, South Africa*

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Pigeon & Quail Seekh, Mint & Mustard Chutney  
*2014 Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany*

or  
Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat  
*2016 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain*

or  
Partridge Pepper Fry, Malabar Paratha  
*2019 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa*

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Muntjac Biryani, Pomegranate & Mint Raita  
*2017 Pinot Noir, Herrenstück, Weingut Holger Koch, Baden, Germany*

or  
Chicken Butter Masala  
*2018 Riesling/Furmint, Moric, Balaton, Hungary*

or  
Goan Prawn Curry  
*2017 Chardonnay, Talley Vineyard, Kinero Cellars, Paso Robles, California, USA*

or  
Gucchi, Khumb & Truffle Pilau  
*2019 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France*

Served With: Dal Maharani, Saag Makai – Bread Basket or Basmati Rice

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Saffron Pistachio Kulfi Falooda  
*2019 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*

or  
Anjeer Kheer, Honey Kulfi  
*2010 Chateau Filhot, Sauternes, France*

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.