



## GYMKHANA TASTING MENU

£85.00

Wine Pairing £75.00

Pappadums, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppa, Jaljeera, Potato, Sprouting Moong  
*2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

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Aloo Chat, Tamarind, Sev  
*2018 Terrasse, Keermont, Stellenbosch, South Africa*  
or  
Amritsari Pink Shrimps & Queenies, Dill Raita  
*2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria*

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Goan Cafreal Salmon Tikka, Tomato Chutney  
*2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, South Africa*  
or  
Gilafi Quail Seekh Kebab, Mint & Mustard Chutney  
*2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany*  
or  
Kid Goat Methi Keema, Salli, Pao  
*2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy*

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Muntjac Biryani, Pomegranate & Mint Raita  
*2018 Spätburgunder, Weingut Jülg, Pfalz, Germany*  
or  
Chicken Butter Masala  
*2019 Riesling/Furmint, Moric, Balaton, Hungary*  
or  
Goan Prawn Curry  
*2019 Saint-Joseph, Circa Sélection, Jean-Louis Chave, Rhône, France*

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

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£16.00)  
*2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy (£10.00)*

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Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or  
Cardamom & Rice Kheer, Sorbet  
*2010 Château 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.