



GYMKHANA

DIWALI TASTING MENU

1st-7th November

£90

Wine Pairing £75

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

Beetroot Raj Kachori, Tamarind, Sev
2018 Terrasse, Keermont, Stellenbosch, South Africa

or

Amritsari Pink Shrimps & Queenies, Dill Raita
2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria

Goan Cafreal Salmon Tikka, Tomato Chutney
2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany

or

Kesar Pista Chicken Chop, Date & Chilli Raita
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa

or

Kid Goat Methi Keema, Salli, Pao
2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

Muntjac Biryani, Pomegranate & Mint Raita
2018 Spätburgunder, Weingut Jülg, Pfalz, Germany

or

Chicken Butter Masala
2019 Riesling/Furmint, Moric, Balaton, Hungary

or

Kasundi Mustrad Bengali 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)

Chocolate Mawa Cake, Panjiri Granola
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.