



GYMKHANA

FESTIVE MENU

8th November-23rd December

£100

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

Aloo Chat, Roasted Chestnuts, 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
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
Turkey Pepper Fry, Malabar Parantha
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
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)

Sauterns Poached Pears, Saffron Pistachio Kulfi Falooda
2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or
Cardamom & Rice Kheer, Figs, 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.