



GYMKHANA

VEGETARIAN FESTIVE MENU

8th November-23rd December

£100

Wine Pairing £75

Pappadum Selection, & 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

Samosa Chaat, Chana Masala, Imli Saunth Chutney
2019 Malvazija, Kozlovic, Istria, Croatia

Achaari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

or

Tandoori Broccoli, Chilli & Green Mango Raita
2015 Sette, Fratelli, Maharashtra, India

or

Beetroot Chop Pao, Peanut Ghati Masala
2020 Bruilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France

Gucchi, Khumb & Truffle Pilau
2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France

or

Methi Malai Mutter Paneer
2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, South Africa

or

Khatta Meetha Baingan
2018 Spätburgunder, Weingut Jülg, Pfalz, Germany

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

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.