



GYMKHANA

GYMKHANA LUNCH MENU

Monday to Friday 12.00 -14.30

2 Courses £25 or 3 Courses £30

(add 375ml of sommelier's choice red or white wine £16 or house punch £9)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

Soft Shell Crab, Wild Rice Bhel

Madurai Duck Oothapum, Asparagus Koshambir, Wild Garlic Sambol

Duck Egg Bhurji, Lobster, Malabar Paratha

Potato Chat, Chana Masala, Tamarind, Sev

Beetroot Chops Pav, Sesame & Peanut Chutney

Tandoori Chicken Chop, Nargisi Chooza Skin Chat, Qorma Gravy

Hariyali Bream, Tomato Kachumber

Kid Goat Keema, Salli, Pao

Chola, Sweet Potato Kulcha, Indian Lemon Achar

Wild Mushroom, Truffle, Morel & Asparagus Pilau

served with Dal Lasooni, Aloo Methi Mattar - Bread Basket or Basmati Rice

Mango Kheer

Ras Malai, Tandoori Peach Chutney

Saffron & Pistachio Kulfi Falooda

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.



TASTE OF GYMKHANA

3 courses £35, 4 courses £40

Saturday Lunch 12:00-14:30

Add 375ml of sommelier's choice red or white wine £16.00
Gymkhana Bloody Mary £8.50, Masala Lassi £4.00

Potato Chat, Chana Masala, Tamarind, Sev

Soft Shell Crab, Wild Rice Bhel

or

Dosa, Mysore Sabzi, Coconut Chutney

Kid Goat Methi Keema, Salli, Pao

or

Tandoori Chicken Chop, Nargisi Chooza Skin Chat, Qorma Gravy

or

Hariyali Bream, Tomato Kachumber

or

Chola, Sweet Potato Kulcha, Indian Lemon Achar

served with Dal Lasooni, Baingan Ka Salan, Dahi Bhalle - Bread Basket or Basmati Rice

Saffron & Pistachio Kulfi Falooda

or

Ras Malai, Tandoori Peach Chutney

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TASTE OF GYMKHANA

4 courses £35

(wine pairing £35)

Lunch 12:00-14:30 (Mon-Fri)

Dinner 17:30-18:30 (Mon-Thu) & 17:30-18:00 (Fri-Sat)

Potato Chat, Chana Masala, Tamarind, Sev
Verdejo, Bodegas José Pariente, Rueda, Spain 2015

Hariyali Bream, Tomato Kachumber
Limbic, BLANKbottle, Western Cape, South Africa 2015
or

Tandoori Gobhi, Masala Mattar, Green Chilli Raita
Palpite Reserva, Fitapreta, Alentejano, Portugal 2015

Chicken Butter Masala
Petite Sirah 'El Acacio' Vineyard, Gran Reserva, Carmen, Maipo, Chile 2012
or

Saag Paneer
Pinot Noir 'Avancé', Glaetzer-Dixon Family, Tasmania, Australia 2014

served with Dal Maharani, Aloo Methi Mattar - Bread Basket or Basmati Rice

Mango Kheer
Jurançon 'Symphonie de Novembre', Domain Cauhapé, France 2012
or

Ras Malai, Tandoori Peach Chutney
Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016

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