



GYMKHANA

GYMKHANA TASTING MENU

6 courses £70

(wine pairing £60)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Champagne, Billecart-Salmon, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Verdejo, Bodegas José Pariente, Rueda, Spain 2016

Kalangi Scallops, Onion Chutney, Onion Pakora
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV
or
Peanut & Green Mango Fish Tikka, Cucumber & Carrot Pachadi
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Gilafi Quail Seekh Kebab, Green Chilli Chutney
Palpite, Fitapreta, Alentejo, Portugal 2015
or
Kasoori Chicken Tikka, Sprouting Moong Kachumber
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015
or
Kid Goat Methi Keema, Salli, Pao (add Bheja)
Carménère Royale, Viña Koyle, 'Los Lingues' Vineyard, Colchagua, Chile 2013

Pork Cheek Vindaloo
Agiorgitiko, Bizios, Nemea, Greece 2011
or
Dakshini Langoustines
Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 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

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.



GYMKHANA

VEGETARIAN GYMKHANA TASTING MENU

6 courses £65

(wine pairing £60)

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Champagne, Billecart-Salmon, Brut, France NV

Aloo Tikki Chat, Chana Masala, Tamarind, Sev
Verdejo, Bodegas José Pariente, Rueda, Spain 2016

Dosa, Mysore Sabzi, Coconut Chutney
Pinot Gris 'Cormier' Domaine Loew, Alsace, France 2015

Paneer Tikka, Cashew Nut, Corn Chat
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015
or

Beetroot Chops Pav, Sesame & Peanut Chutney
Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014

Wild Mushroom, Truffle, Morel & Asparagus Pilau
My Koffer, BLANKbottle, Breedeklof, South Africa 2016
or

Chola, Sweet Potato Kulcha, Indian Lemon Achar
Carménère Royale, Viña Koyle, 'Los Lingues' Vineyard, Colchagua, Chile 2013

served with Dal Maharani, Baingan Ka Salan - Bread Basket or Basmati Rice

Saffron & Pistachio Kulfi Falooda
Juraçon 'Symphonie de Novembre', Domain Cauhapé, France 2012
or

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

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.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.