



## TASTE OF GYMKHANA

### 3 courses £30 or 4 courses £35

£60 with wine pairing (3 courses) £65 with wine pairing (4 courses)

Monday-Saturday  
12:00-14:30

Potato Chat, Chickpeas, Tamarind, Sev  
*Verdejo, Bodegas José Pariente, Rueda, Spain 2014*

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Hariyali Bream, Tomato Kachumber  
*Ataraxia, Sauvignon Blanc, Hemel en Aarde Valley, South Africa 2015*  
or  
Tandoori Gobhi, Green Chilli Raita  
*Fratelli Sette, Masi Piero, Motewadi, India 2010*

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Chicken Butter Masala  
*Graciano, Bodegas Martinez La Orden, Rioja, Spain 2010*  
or  
Paneer Kali Mirch  
*Gran Cabernet Franc, Pulenta Estate, Mendoza, Argentina 2012*  
served with Dal Maharani, Khumb Palak - Bread Basket & Basmati Rice

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Cardamom & Strawberry Kheer  
*Jurançon 'Symphonie de Novembre', Domain Cauhapé, France 2011*  
or  
Ras Malai, Tandoori Pear Chutney  
*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2015*

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.