



Lunch
12:00
14:30

Dinner
17:30
22:30

GYMKHANA BAR

Venison Keema Naan, Cucumber & Cumin Raita	9.00
Imli Fried Chicken Wings	9.50
Amritsari Shrimp & Queenies, Dill Raita	13.00
Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys	4.00
Masala Peanut & Lotus Root Chat	5.00
Gol Guppas, Jaljeera, Potato, Sprouting Moong	6.00

NASHTA

Kid Goat Methi Keema, Salli, Pao <i>(add Bheja 3.00)</i>	13.00
Dosa, Chettinad Duck, Coconut Chutney	12.50
Duck Egg Bhurji, Lobster, Malabar Paratha	14.00
Potato Chat, Chana Masala, Tamarind, Sev	11.00
Bombay Chowpatty Pao Bhaji	11.00
Punjabi Samosa, Imli Saunth Chutney	8.00

KEBABS & TIKKAS

Sofiyani Murgh Tikka, Kalonji & Sweet Tomato Chutney	16.00
Salmon Tikka, Coconut & Curry Leaf	20.00
Lasooni Wild Tiger Prawns, Red Pepper Chutney	20.00
Paneer Tikka, Cashew Nut, Corn Chat	12.00
Tandoori Gobhi, Masala Mattar, Green Chilli Raita	12.00
Gilafi Quail Seekh Kebab, Mustard & Mint Chutney	17.00

GAME & CHOPS

Tandoori Masala Lamb Chops, Kashmiri Red Onion & Walnut Chutney	38.00
Partridge Pepper Fry, Malabar Paratha	17.00
Achhari Guinea Fowl Tikka, Fig & Onion Chutney	22.00
Tandoori Mixed Grill of The Day	47.50

CURRY & BIRYANI

Jheenga Moilee	25.00
Pork Cheek Vindaloo	24.00
Chicken Butter Masala	22.00
Wild Muntjac Biryani, Pomegranate & Mint Raita	28.00
Kashmiri Lamb Shank Rogan Josh	28.00
Wild Mushroom, Morel & Truffle Pilau	22.00
Sarson Ka Saag Paneer	18.00

SABZI

Tulsi Dum Aloo	8.50
Patiala Baingan Masala	8.50
Seasonal Green Thoran	8.50
Dal Lasooni	9.00
Dal Maharani	9.00
Rajasthani Bhindi	8.50

SIDES & CONDIMENTS

Basmati Rice 5.00 - Bread Basket 8.00
Indian Onion & Green Chilli Salad 2.50 - House Pickle 2.00 - Kachumber 3.50 - Pomegranate & Mint Raita 4.00

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 HUNTER'S MENU

6 courses £90

Wine Pairing add £65 *see below

Prestige Wine Pairing add £95 *please ask your sommelier

Minimum 2 people

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

Grouse, Bombay Bhel, Tamarind Chutney, Sev
Riesling, Mount Edwards, Central Otago, New Zealand 2017

Partridge Pepper Fry, Malabar Paratha
Viognier, Churton, Marlborough, New Zealand 2014

Achari Guinea Fowl Tikka, Fig & Onion Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Wild Muntjac Biryani, Pomegranate & Mint Raita
Agiorgitiko, Bizios, Nemea, Greece 2011

Served with: Dal Lasooni & House Pickle

Rasmalai, Pineapple Chutney
La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

DIWALI GYMKHANA TASTING MENU

6 courses £85

Wine Pairing 6 courses £65 *see below

Prestige Wine Pairing 6 courses £95 *please ask your sommelier

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

Raj Kachori
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Seafood Pepper Fry, Malabar Paratha
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Tandoori Masala Lamb Chops & Boti Kebab
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016

Guinea Fowl Biryani, Pomegranate & Mint Raita
Agiorgitiko, Bizios, Nemea, Greece 2011

Served With Dal Maharani, Paneer Makhni - Bread Basket or Basmati Rice

Warm Jalebi, Rabri
La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

Or

Saffron & Pistachio Kulfi Falooda
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

DIWALI GYMKHANA VEGETARIAN TASTING MENU

6 courses £80

Wine Pairing 6 courses £65 *see below

Prestige Wine Pairing £95 *please ask your sommelier

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

Raj Kachori
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Wild Mushroom Pepper Fry, Malabar Paratha
Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010

Subz Seekh Kebab, Roasted Sesame Chutney
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016

Kala Moti Pilau, Cashewnut & Paneer
Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Colchagua, Chile 2013

Served With Dal Lasooni, Palak Paneer - Bread Basket or Basmati Rice

Warm Jalebi, Rabri
La Chapelle de Chateau Lafaurie-Peyraguey Sauternes, France 2013

Or

Saffron & Pistachio Kulfi Falooda
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017