GYMKHANA

TASTE OF GYMKHANA

4 courses £32.50 (wine pairing £32.50)
5 courses £38.50 (wine pairing £38.50)

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

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

Potato Chat, Chana Masala, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Dosa, Mysore Sabzi, Coconut Chutney
Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010
or
Kid Goat Methi Keema, Salli, Pao
Carignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013

Paneer Tikka, Cashew Nut, Corn Chat
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2016
or
Hariyali Bream, Tomato Kachumber
Limbic, BlankBottle, Western Cape, South Africa 2015

Gobhi Methi Pilau, Cumin Raita
Blaufränkisch, Groszer Wein, Eisenberg, Burgenland, Austria 2015
or
Samudri Seafood Biryani, Pomegranate & Mint Raita
Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015

Served with: Bread Basket, Dum Aloo Benarasi & Lasooni Dal

Mango Shrikhand, Yoghurt Sorbet
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017
or
Black Carrot Halwa Tart, Gulab Ice Cream
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017
or
Coconut & Cardamom Crème Brûlée
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

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.