



## GYMKHANA HUNTER'S MENU

6 courses £90

Wine Pairing £65 \*see below

Prestige Wine Pairing £95 \*please ask your sommelier

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

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

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

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

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

Served with: Dal Lasooni, House Pickle & Thoran

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

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.