



## GYMKHANA HUNTER'S MENU

£80

*(wine pairing £60)*

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

Grouse Cafreal, Kall Dosa, Coconut & Chilli Sambol  
*Riesling, Mount Edwards, Central Otago, New Zealand 2016*

Partridge Pepper Fry, Malabar Paratha  
*Palpite Reserva, Fitapreta, Alentejano, Portugal 2015*

Gilafi Quail Seekh Kebab, Green Chilli Chutney  
*Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016*

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

served with Pomegranate & Mint Raita, Dal Lasooni & House Pickle

Saffron & Pistachio Kulfi Falooda  
*La Chapelle' 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.