



GYMKHANA HUNTER'S MENU

6 courses £85

Wine Pairing £70 *see below
Prestige Wine Pairing £100 *please ask your sommelier

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

Mallard 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
Agiorgitiko, Bizios, Nemea, Greece 2011
served with Pomegranate & Mint Raita, Dal Lasooni & House Pickle

Mulled Christmas Fruit 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.