



GYMKHANA VAULT MENU

7 courses £75

(wine pairing £70)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Masala Peanut & Lotus Root Chat
Champagne Drappier, Brut Nature, Zero Dosage, Champagne, France NV

Samosa Papdi Chat, Tamarind, Sev
Verdejo, Bodegas José Pariente, Rueda, Spain 2016

Ajwaini Scallops, Mooli Sabzi & Achar
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV
or
Black Pepper Fish Tikka, Carrot & Dill Pachadi
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Kid Goat Methi Keema, Salli, Pao (add Bheja)
Carménère Royale, Viña Koyle, 'Los Lingues' Vineyard, Colchagua, Chile 2013
or
Guinea Fowl Pepper Fry, Malabar Paratha
Syrah 'Solace', Iona, Elgin, South Africa 2014

Gilafi Quail Seekh Kebab, Green Chilli Chutney
Palpite, Fitapreta, Alentejo, Portugal 2015
or
Kasoori Chicken Tikka, Sprouting Moong Kachumber
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015

Wild Muntjac Biryani, Pomegranate & Mint Raita
My Koffer, BLANKbottle, Breedeklof, South Africa 2016
or
Achari Jheenga Curry
Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014

served with Dal Maharani, Aloo Methi Mattar - Bread Basket & Basmati Rice

Mango Kheer
Jurançon 'Symphonie de Novembre', Domain Cauhapé, France 2012
or
Saffron & Pistachio Kulfi Falooda
Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016

Spiced Chocolate Truffles

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.



VEGETARIAN GYMKHANA VAULT MENU

7 courses £70

(wine pairing £70)

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Masala Peanut & Lotus Root Chat
Champagne Drappier, Brut Nature, Zero Dosage, Champagne, France NV

Samosa Papdi Chat, Tamarind, Sev
Verdejo, Bodegas José Pariente, Rueda, Spain 2016

Malai Morels, Mushroom Tikki, Girolle Raita, Truffle, Achar
Pinot Gris 'Cormier' Domaine Loew, Alsace, France 2015

Tandoori Gobhi, Masala Mattar, Green Chilli Raita
Palpite, Fitapreta, Alentejo, Portugal 2015

Mattar Paneer Pao, Sesame & Peanut Chutney
Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014

Wild Mushroom, Truffle, Morel & Asparagus Pilau
My Koffer, BLANKbottle, Breedeklof, South Africa 2016
served with Dal Maharani, Baingan Ka Salan - Bread Basket

Mango Kheer
Jurançon 'Symphonie de Novembre', Domain Cauhapé, France 2012

or

Wattalapam, Cashew Chikki, Banana & Old Monk Raisin Kulli
Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016

Spiced Chocolate Truffles

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All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.