



GYMKHANA

FESTIVE VAULT MENU

Available from 28th November 2017 - all menus are subject to change

7 courses £75

Wine Pairing £75 *see below

Prestige Wine Pairing £105 *please ask your sommelier

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
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

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

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)
Carignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013
or
Partridge Pepper Fry, Malabar Paratha
Grand Cuvée Rouge, Domaine de l'Hortus, Pic Saint Loup, France 2014

Gilafi Quail Seekh Kebab, Green Chilli Chutney
Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016
or
Murgh Methi Malai Tikka, Peanut Chutney
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015

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

Stewed Fig Kheer
'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013
or
Mulled Christmas Fruit Falooda
'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013

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.



FESTIVE VEGETARIAN VAULT MENU

Available from 27th November 2017 - all menus are subject to change

7 courses £70

Wine Pairing £75 *see below

Prestige Wine Pairing £105 *please ask your sommelier

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
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Malai Morels, Mushroom Tikki, Girolle Raita, Truffle, Achar
Kamoizumi Shusen Honjikomi 'Three Dots', Junmai Ginjo, Hiroshima, Japan NV

Tandoori Gobhi, Masala Mattar, Green Chilli Raita
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015

Mattar Paneer Pao, Sesame & Peanut Chutney
Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016

Wild Mushroom, Truffle & Morel Pilau
Carignan, Vigno Dry Farmed, Morande, Maule Valley, Chile 2013
served with Dal Maharani, Patiala Baingan Masala - Bread Basket & Basmati Rice

Stewed Fig Kheer
'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013

or

Cardamom Gulab Jamun, Old Monk Rum, Banana & Raisin Kulfi
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.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.