



## GYMKHANA HUNTER'S MENU

6 courses £80

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*

Duck Chettinad, Kall Dosa, Coconut & Chilli Sambol  
*Riesling, Mount Edwards, Central Otago, New Zealand 2017*

Guinea Fowl Pepper Fry, Malabar Paratha  
*Tête-à-Tête, Domaine de la Terre Rouge, Sierra Foothills, USA 2012*

Gilafi Quail Seekh Kebab, Mustard & Mint Chutney  
*Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017*

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

Served with: Pomegranate & Mint Raita, Dal Lasooni & House Pickle

Saffron & Pistachio Kulfi Falooda  
*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.