



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
Blaufränkisch, Groszer Wein, Eisenberg, Burgenland, Austria 2015

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

Wild Muntjac Biryani, Pomegranate & Mint Raita
Syrah 'Hokus Bolus', Black Sheep Finds, Sta. Rita Hills, USA 2013

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.