



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
Hambleton Vineyards, Premiere Cuvée, Hampshire, England NV

Duck Cafreal, Kall Dosa, Coconut & Chilli Sambol
Riesling Kabinett, Selbach, Zeltinger, Mosel, Germany 2015

Guinea Fowl Pepper Fry, Malabar Paratha
Cinsault, Don Cande Bularco Single Vineyard, Koyle, Itata Valley, Chile 2015

Gilafi Quail Seekh Kebab, Green Chilli Chutney
Vioignier, Churton Wines, Marlborough, New Zealand 2014

Wild Muntjac Biryani, Pomegranate & Mint Raita
Vall Por, Sangenis I Vaqué, Priorat, Catalunya, Spain 2006

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

Saffron & Pistachio Kulfi Falooda
Tokaji Aszú, 5 Puttonyos, Oremus, Tokaji, Hungary 2011

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.