



GYMKHANA VAULT MENU

7 courses £75

Wine Pairing £70 *see below

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Masala Peanut & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Ajwaini Scallops, Green Mango Murabba
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV
or
Salmon Tikka, Dill, Black Pepper, Madras Tomato & Curry Chutney
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016

or
Guinea Fowl Pepper Fry, Malabar Paratha
Carignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013

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

or
Achari Murgh Tikka, Green Apple Chutney
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016

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

or
Jheenga Moilee
Pinot Noir 'Ma Maison', Leung Estate, Martinborough, New Zealand 2015

served with Dal Maharani, Dum Aloo Benarasi - Bread Basket & Basmati Rice

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

or
Mango Shrikhand, Yoghurt & Lime Sorbet
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

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.



GYMKHANA VEGETARIAN VAULT MENU

7 courses £70

Wine Pairing £70 *see below

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Masala Peanut & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, 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
Miyasaka Yawaraka 'Sake Matinee', Junmai, Nagano, Japan NV

Tandoori Gobhi, Masala Mattar, Green Chilli Raita
Grüner Veltliner, 'Remner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016

Beetroot Chop Pao, Sesame & Peanut Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

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

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

or

Coconut & Cardamom Crème Brûlée
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

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All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.