



## GYMKHANA VAULT MENU

7 courses £75

Wine Pairing £75 \*see below

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, Green Mango Murabba  
*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*  
or  
Achari Fish Tikka, Green Apple Chutney  
*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)  
*Carignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013*  
or  
Guinea Fowl 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 Tikka Kali Mirch, Beetroot Pachadi  
*Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016*

Wild Muntjac Biryani, Pomegranate & Mint Raita  
*Agiorgitiko, Bizios, Nemea, Greece 2011*  
or  
Achari Jheenga Curry  
*Pinot Noir 'Ma Maison', Leung Estate, Martinborough, New Zealand 2015*  
served with Dal Maharani, Dum Aloo Benarasi - Bread Basket & Basmati Rice

Seville Orange Kheer  
*'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013*  
or  
Saffron & Pistachio Kulfi 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.