



GYMKHANA VEGETARIAN VAULT MENU

7 courses £70

Wine Pairing £75 *see below

Cassava, Lentil & Sabudana Papads, Coriander & Mint & 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

Malai Morels, Mushroom Tikki, Girolle Raita, Truffle, Achar
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

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

Mattar Paneer Pao, Sesame & Peanut Chutney
Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016

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

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

or

Coconut & Cardamom Crème Brûlée
Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016

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.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.