



GYMKHANA HUNTER'S MENU

Available from 3rd December - menu subject to change

6 courses £90

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

Garlic Chilli Thetcha Duck, Bombay Bhel
Riesling, Mount Edwards, Central Otago, New Zealand 2017

Partridge Pepper Fry, Malabar Paratha
Viognier, Churton, Marlborough, New Zealand 2014

Achari Guinea Fowl Tikka, Fig & Onion Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

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

Served with: Dal Lasooni, House Pickle & Thoran

Rasmalai, Cranberry Chutney
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.