



## GYMKHANA HUNTER'S MENU

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  
*Pinot Noir, Ma Maison, Letung Estate, Martinborough, New Zealand 2015*

Guinea Fowl Pepper Fry  
*Viognier, Churton, Marlborough, New Zealand 2014*

Gilafi Quail Seekh Kebab, Mustard & Mint Chutney  
*Agiorgitiko, Bizios, Nemea, Greece 2011*

Wild Muntjac Biryani, Pomegranate & Mint Raita  
*Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Chile 2013*

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.