



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

Mangalorean Guinea Fowl Pulimunchi, Benne Dosa
Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010

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

Wild Muntjac Biryani, Pomegranate & Mint Raita
Petite Sirah 'Bougainville', Santa Rita, Maipo Valley, Chile 2010

Served with: Dal Lasooni, House Pickle & Thoran

Saffron Pistachio Kulfi Falooda
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.