



GYMKHANA VAULT MENU

6 courses £85

Wine Pairing £70 *see below

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Masala Peanut & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Hariyali Bream, Tomato Kachumber
White Blend 'Kalmoesfontein', A.A. Badenhorst, Coastal Region, South Africa 2016
or
Scottish Salmon Tikka, Sage & Cardamom
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016
or
Guinea Fowl Pepper Fry, Malabar Paratha
Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Chile 2013
or
Sofiyani Murgh Tikka, Kalonji & Sweet Tomato Chutney
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

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

Fig Kheer
'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013
or
Rasmalai, Cranberry Chutney
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.



GYMKHANA VEGETARIAN VAULT MENU

6 courses £80

Wine Pairing add £70 *see below

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Masala Peanut & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2017

Paneer Tikka, Cashewnut, Corn Chaat
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

or

Malai Broccoli, Cranberry, Green Chilli Raita
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Tellicherry Pepper, Yam Dosa, Coconut Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Wild Mushroom, Morel & Truffle Pilau
Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Chile 2013

served with: Dal Maharani, Patiala Baingan Masala - Bread Basket & Basmati Rice

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

or

Rasmalai, Cranberry Chutney
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.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.