



## GYMKHANA HUNTERS MENU

£90.00

Wine Pairing add £75.00 \*see below

Pappadum Selection, Shrimp Sorpotel & Nimbu Achaari Raita  
*2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

Grouse Tikki Pao, Peanut Ghati Masala, Mint & Mustard Chutney  
*2019 Riesling/Furmint, Moric, Balaton, Hungary*

Partridge Pepper Fry, Malabar Paratha  
*2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin*

Tandoori Masala Venison Boti Kebab, Kashmiri Walnut Chutney, Mooli  
*2020 Brouilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France*

Wild Muntjac Biryani, Pomegranate & Mint Raita  
*2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany*

Served With: Dal Maharani, Saag Makai & Breadbasket

Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or  
Cardamom & Rice Kheer, Sorbet  
*2010 Chateau Filhot, Sauternes, France*

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.