



## HUNTERS MENU

6 courses £90

Wine Pairing add £70 \*see below

Prestige Wine Pairing add £100 \*please ask your sommelier

*Minimum 2 people*

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Ragi, Channa & Aloo Papads, Shrimp Sorpotel & Nimbu Achaar  
*Philippe Gonet, Brut Réserve, Champagne, France NV*

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Game Baida Roti, Gur & Girolle Raita  
*Pinot Noir, Herrenstück, Weingut Holger Koch, Baden, Germany 2016*

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Venison Sula Boti Kebab, Rajasthani Lasoon Chutney  
*Gewurztraminer, Tradition, Domaine Albert Mann, Alsace, France 2018*

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Travancore Guinea Fowl Roast, Malabar Paratha  
*Chardonnay, Biena Nacido, The Ojai Vineyard, Santa Maria Valley, USA 2017*

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Wild Muntjac Biryani, Pomegranate & Mint Raita  
*Agiorgitiko, Bizios Estate, Nemea, Greece 2014*

Served With: Dal Maharani & Seasonal Green Thoran

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Rhubarb & Elaichi Kheer, Charoli Nut Crisps  
*Chardonnay Beerenauslese, Weingut Helmut Lang, Burgenland, Austria 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.