



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

Guinea Fowl Pepper Fry, Malabar Paratha
2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, South Africa

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

Wild Muntjac Biryani, Pomegranate & Mint Raita
2018 Spätburgunder, Weingut Jülg, Pfalz, 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.