



GYMKHANA VAULT MENU

£100.00

Wine Pairing add £85.00 *see below

Pappadam Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong
2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Tamarind, Sev
2018 Terrasse, Keermont, Stellenbosch, South Africa

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber
2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain
or
Lasooni Wild Tiger Prawns, Red Pepper Chutney
2018 Laderas de Leonila, Maquina & Tabla, Bierzo, Spain

Guinea Fowl Pepper Fry, Malabar Paratha
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa
or
Kid Goat Methi Keema, Salli, Pao
2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

Muntjac Biryani, Pomegranate & Mint Raita
2018 Spätburgunder, Weingut Jülg, Pfalz, Germany
or
Goan Prawn Curry
2019 Saint-Joseph, Circa Sélection, Jean-Louis Chave, Rhône, France
or
Chicken Butter Masala
2019 Riesling/Furmint, Moric, Balaton, Hungary

Served With: Dal Maharani, Rajasthani Bhindi, Saag Makai - Bread Basket or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£16.00)
2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy (£10.00)

Saffron Pistachio Kulfi Falooda
2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or
Cardamom & Basmati Rice Kheer, Fresh Figs
2010 Château 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.