



FESTIVE VAULT TASTING MENU

£100.00

Wine Pairing £85.00

Pappadum Selection , Shrimp Sorpotel & Nimbu Achari Raita

Gol Guppa, Jaljeera, Potato, Sprouting Moong

2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Tamarind, Sev

2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain

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

2020 Malvazija, Kozlovic, Istria, Croatia

Turkey 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

2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany

or

Goan Prawn Curry

2020 St-Péray, Domaine de Lorient, 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.

TREAT YOUR FRIENDS, FAMILY, OR COLLEAGUES TO A DINING EXPERIENCE AT GYMKHANA –
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FESTIVE VAULT VEGETARIAN
TASTING MENU

£100.00

Wine Pairing £85.00

Pappadum Selection, Mango Chutney & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong
2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Tamarind, Sev
2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain

Tandoori Broccoli, Chilli & Green Mango Raita
2016 Fruilano, Galea, I Clivi, Friuli, Italy
or
Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2020 Plexus, John Duval, Barossa Valley, Australia

Punjabi Samosa Pao, Imli Saunth Chutney
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa
or
Beetroot Chops Pao, Peanut Ghati Masala
2020 Bruilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France

Gucchi, Khumb & Truffle Pilau
2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France
or
Methi Malai Mutter Paneer
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa
or
Khatta Meetha Baingan
2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany

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

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

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