



## GYMKHANA LUNCH VAULT MENU

6 courses £45

Wine Pairing £55

Pappadums, Shrimp Sorpotel & Nimbu Achari Raita  
*2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

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Aloo Chat, Tamarind, Sev  
*2017 Terrasse, Keermont, Stellenbosch, South Africa*

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Beetroot Chops Pao, Peanut Ghati Masala  
*2018 Spätburgunder, Weingut Jülg, Pfalz, Germany*

or

Kid Goat Methi Keema, Salli, Pao  
*2020 Brouilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France*

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Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat  
*2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain*

or

Goan Cafreal Salmon Tikka, Tomato Chutney  
*2018 Laderas de Leonila Blanco, Maquina & Tabla, Bierzo, Spain*

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Subz Tawa Pulao, Cucumber Raita  
*2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France*

or

Chicken Butter Masala  
*2018 Riesling/Furmint, Moric, Balaton, Hungary*

Served With: Dal Lasooni, Saag Makai - Bread Basket or Basmati Rice

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Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*

or

Cardamom & Rice Kheer, Sorbet  
*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.