



GYMKHANA VEGETARIAN VAULT MENU

£100.00

Wine Pairing add £85.00 *see below

Pappadum Selection, Mango Chutney & 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

Tandoori Broccoli, Chilli & Green Mango Raita
2015 Sette, Fratelli, Maharashtra, India
or
Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

Punjabi Samosa Pao, Imli Saunth Chutney
2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, 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
2019 Riesling/Furmint, Moric, Balaton, Hungary
or
Khatta Meetha Baingan
2018 Spätburgunder, Weingut Jülg, Pfalz, 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 & 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.