



GYMKHANA VAULT MENU

6 courses £85

Wine Pairing £70 *see below

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Masala Peanut, Dry Chickpea & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Hariyali Bream, Tomato Kachumber
White Blend 'Kalmoesfontein', A.A. Badenhorst, Coastal Region, South Africa 2016
or
Bengali Mustard Salmon, Chilli Lime Yoghurt
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Kid Goat Methi Keema, Salli, Pao (add Bheja)
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016
or
Mangalorean Guinea Fowl Pulimunchi, Benne Dosa
Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010
or
Pindi Bhatti Murgh Tikka, Lentil Sprouts & Kasundi Salad
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

Wild Muntjac Biryani, Pomegranate & Mint Raita
Agiorgitiko, Bizios, Nemea, Greece 2011
or
Goan Prawn Curry
Pinot Noir 'Ma Maison', Leung Estate, Martinborough, New Zealand 2015

Served with: Dal Maharani, Khatta Aloo Anardana - Bread Basket & Basmati Rice

Phool Makhana Kheer, Currants, Charoli Nut Crisp
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2011
or
Hibiscus Rasogulla Trifle, Rhubarb Murabba, Raspberry Sorbet
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

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.



GYMKHANA VEGETARIAN VAULT MENU

6 courses £80

Wine Pairing add £70 *see below

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Masala Peanut, Dry Chickpea & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2017

Achaari Paneer Tikka, Fig & Cashew Nut, Corn Chat
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

or

Kundapur Masala Broccoli, Roasted Peanut Chutney
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Tellicherry Pepper, Yam Dosa, Coconut Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Methi Porcini Tawa Pilau
Merlot, Elgin Vintners, Elgin, Cape South Coast, South Africa 2015

Served With: Dal Maharani, Patiala Baingan Masala – Bread Basket & Basmati Rice

Phool Makhana Kheer, Currants, Charoli Nut Crisp
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2011

or

Hibiscus Rasogulla Trifle, Rhubarb Murabba, Raspberry Sorbet
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

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.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.