PRITHVI

(sample menu, dishes may change according to the season and availability)

7 COURSE TASTING MENU

SELECTION OF SNACKS

ONION SEED MILK LOAF biryani spiced goats' butter

CHETTINAD CAULIFLOWER black garlic, tamarind, puffed potates

OX CHEEK TORTELLINO burnt shallot consommé, Kashmiri chilli, alliums

CHALK STREAM TROUT curry beurre blanc, avruga caviar, pickled cucumber

CORNBURY PARK VENISON roast lion, aloo keema bhuna, smoked beetroot, blackberry

PINEAPPLE SORBET coriander, chaat masala, basmati rice

ENGLISH STRAWBERRIES kaffir lime cremeaux, mascarpone

CHEESE COURSE for two, optional £16

£95

To be taken by entire table Vegetarian / Pescatarian options available

OPTIONAL
WINE PAIRING
\$90
PREMIUM WINE PAIRING
\$120