PRITHVI

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

5 COURSE TASTING MENU

SELECTION OF SNACKS

15gr OSCIETRA CAVIAR Sour cream, soft herb tartlettes \$39 supp.

ONION SEED MILK LOAF biryani spiced goats' butter

ARTICHOKE VELOUTÉ black garlie, bombay mix, pistachio

Black winter truffle supp. £10

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

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

35% IVOIRE CHOCOLATE ginger, alphonso mango, kaffir lime

CHEESE COURSE for two, optional £16

£90

To be taken by entire table

OPTIONAL
WINE PAIRING
£65

PREMIUM WINE PAIRING \$95