

PRITHVI

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

7 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 garlic, bombay mix,
pistachio
Black winter truffle supp. £10

OX CHEEK TORTELLINO
burnt shallot consommé,
Kashmiri chilli, alliums

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

BBQ NATIVE LOBSTER TAIL
tandoori carrot, shell hollandaise,
nasturtium
£20 supp.

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

YORKSHIRE RHUBARB
blood orange, whipped cardamom cheesecake

35% IVOIRE CHOCOLATE
ginger, alphonso mango,
kaffir lime

£105

To be taken by entire table

OPTIONAL
WINE PAIRING

£90

PREMIUM WINE PAIRING

£120