

# PRITHVI

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

## A LA CARTE

15gr Oscietra Caviar  
Sour cream, soft herb tartlettes  
£39 supp.

## FIRST

Glazed Veal Sweetbread  
curried parsnip, pomegranate,  
spiced granola

Chalk Stream Trout  
curry beurre blanc, avruga caviar,  
pickled cucumber

English Kohlrabi & Truffle Salad  
confit duck yolk, Nashi pear,  
smoked almonds, buttermilk

## SECOND

Cornish Day Boat Fish  
tandoori carrot, pine nuts, clam moilee,  
preserved lemon

Cornbury Park Venison  
roast loin, aloo keema bhuna,  
smoked beetroot, blackberry

Roast Chicken Breast  
savoy cabbage, pickled mushroom,  
broccoli hariyali, hazelnut

Includes your choice of a side per person

## SIDES

Tenderstem, spiced butter, dukkah

Dal makhani, Kashmiri chilli

Biryani rice

## A LA CARTE

## THIRD

PEAR TARTE TATIN  
cardamom ice cream,  
cinnamon anglaise

35% IVOIRE CHOCOLATE  
ginger, alphonso mango  
kaffir lime

THREE CHEESES  
crackers, chutney & grapes

Four cheeses +£4 supplement  
Five cheeses +£7 supplement

3 courses £79

Please let your server know of any allergens  
or dietary requirements