

PRITHVI

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

VEGAN / VEGETARIAN TASTING MENU

5 COURSE TASTING MENU

SNACKS

ONION SEED MILK LOAF
biryani spiced goats' butter

ARTICHOKE VELOUTÉ
black garlic, bombay mix,
pistachio
Black winter truffle supp. £10

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

TANDOORI VEGETABLE TART
sheep's curd, seaweed, mustard, Urfa chilli

35% IVOIRE CHOCOLATE
ginger, alphonso mango
kaffir lime

£90

OPTIONAL
WINE PAIRING

£65

PREMIUM WINE PAIRING
£95

Please let your server know of any allergens
or dietary requirements

PRITHVI

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

VEGAN / VEGETARIAN TASTING MENU

7 COURSE TASTING MENU

SNACKS

ONION SEED MILK LOAF
biryani spiced goats' butter

ARTICHOKE VELOUTÉ
black garlic, bombay mix,
pistachio

Black winter truffle supp. £10

ENGLISH KOHLRABI & TRUFFLE SALAD
confit duck yolk, Nashi pear,
smoked almonds, buttermilk

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

TANDOORI VEGETABLE TART
sheep's curd, seaweed, mustard, Urfa chilli

YORKSHIRE RHUBARB
blood orange, whipped cardamom cheesecake

35% IVOIRE CHOCOLATE
ginger, alphonso mango
kaffir lime

£105

OPTIONAL
WINE PAIRING

£90

PREMIUM WINE PAIRING
£120

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or dietary requirements

VEGAN / VEGETARIAN

A LA CARTE

FIRST

ENGLISH KOHLRABI & TRUFFLE SALAD
confit duck yolk, Nashi pear,
smoked almonds, buttermilk

ARTICHOKE VELOUTÉ
black garlic, bombay mix,
pistachio

Black winter truffle supp. £10

SECOND

TANDOORI VEGETABLE TART
sheep's curd, seaweed, mustard, Urfa chilli

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

THIRD

35% IVOIRE CHOCOLATE
ginger, alphonso mango
kaffir lime

Includes your choice of a side per person

SIDES

Tenderstem, spiced butter, dukkah

Dal makhani, Kashmiri chilli

Biryani rice

3 courses £79

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