

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
£35 supp.

ONION SEED MILK LOAF
biryani spiced goats' butter

ARTICHOKE VELOUTÉ
black garlic, bombay mix,
pistachio

OX CHEEK TORTELLINO
burnt shallot consommé,
Kashmiri chilli, alliums

RED MULLET MAKHANI
marinated tomatoes, basil, pickled chilli

LAMB CUTLET
Wye-Valley asparagus, vadouvan,
golden raisins, smoked almond

YORKSHIRE RHUBARB
blood orange, whipped cardamom cheesecake

STEM GINGER CREMEAUX
white chocolate, alphonso mango,
kaffir lime

CHEESE COURSE
£16 Supp.

£105

To be taken by entire table

OPTIONAL
WINE PAIRING

£90

PREMIUM WINE PAIRING
£120