

# 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