

PRITHVI

LUNCH

FIRST

SAFFRON CURED CHALK STREAM TROUT
buttermilk, avruga caviar, wild garlic

CAULIFLOWER VELOUTÉ
panch puran, smoked almond, raisins

SECOND

ROAST CORNISH HAKE
tandoori carrot, makhani sauce, pine nuts

GUINEA FOWL BREAST
Cheltenham beetroot, goats' curd, black quinoa

SIDES

£6 each

Biryani Rice
Tenderstem, spiced butter, dukkah
Masala Fries, Kashmiri Mayo

THIRD

POACHED APRICOT
plum espuma, buttermilk, lemon, basil

THREE CHEESES
Crackers, chutney & grapes

2 courses £32
3 courses £37

Please let your server know of any allergens
or dietary requirements

