

PRITHVI

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

5 COURSE TASTING MENU

SNACKS

ONION SEED MILK LOAF
biryani spiced goats' butter

ARTICHOKE VELOUTÉ
black garlic, bombay mix,
pistachio

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

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

STEM GINGER CREMEAUX
white chocolate, 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)

7 COURSE TASTING MENU

SNACKS

ONION SEED MILK LOAF
biryani spiced goats' butter

ARTICHOKE VELOUTÉ
black garlic, bombay mix,
pistachio

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

BOMBAY JERSEY ROYALS
wild garlic, buttermilk, Cornish Yarg

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

YORKSHIRE RHUBARB
blood orange, whipped cardamom cheesecake

STEM GINGER CREMEAUX
white chocolate, alphonso mango,
kaffir lime

£105

OPTIONAL
WINE PAIRING

£90

PREMIUM WINE PAIRING
£120

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or dietary requirements

A LA CARTE

BOMBAY JERSEY ROYALS
wild garlic, buttermilk, Cornish Yarg

ARTICHOKE VELOUTÉ
black garlic, bombay mix,
pistachio

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

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

STEM GINGER CREMEAUX
white chocolate, alphonso mango,
kaffir lime

BANANA MOUSSE
miso caramel, medjool date,
cacao nibs

3 courses £79

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