

PRITHVI

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

5 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

Add Australian black winter truffle
£10 supp.

RED MULLET MAKHANI
Isle of Wight tomatoes, basil, pickled chilli

LAMB CUTLET
stuffed courgette flower, vadouvan,
golden raisins, smoked almond

ENGLISH STRAWBERRIES
crème fraîche, lovage, pink pepper

CHEESE COURSE
£16 Supp.

£90

To be taken by entire table

OPTIONAL
WINE PAIRING
£65

PREMIUM WINE PAIRING
£95