

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