

PRITHVI

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

A LA CARTE

15gr OSCIETRA CAVIAR
Sour cream, soft herb tartlettes
£35 supp.

OX CHEEK TORTELLINO
burnt shallot consommé,
Kashmiri chilli, alliums

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

BOMBAY JERSEY ROYALS
wild garlic, buttermilk, Cornish Yarg



CORNISH DAY BOAT FISH
tandoori carrot, pine nuts, clam moilee,
preserved lemon

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

ROAST CHICKEN BREAST
stuffed morel, creamed aloo masala,
broccoli hariyali, dukkah

BANANA MOUSSE
miso caramel, medjool date,
cacao nibs

ENGLISH STRAWBERRIES
crème fraîche, lovage, pink pepper

THREE CHEESES
crackers, chutney & grapes

3 courses £79

Please let your server know of any allergens
or dietary requirements

*We are thrilled to announce the release
of our very own Prithvi cookbook that we
launched in January 2025.
We have lovingly curated the book with all
your favorite dishes from the past 12 years,
and we are excited to share the recipes with
you so that you can recreate a taste of
Prithvi in your own home.*

Available to purchase for £45