

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

Add Australian black winter truffle

£10 supp.

SMOKED AUBERGINE DUMPLING

tomato shorba, charcoal

TANDOORI VEGETABLE TART

sheep's curd, seaweed, mustard, Urfa chilli

ENGLISH STRAWBERRIES

crème fraîche, lovage, pink pepper

£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

Add Australian black winter truffle
£10 supp.

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

BOMBAY JERSEY ROYALS
wild garlic, buttermilk, Cornish Yarg

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

WYE-VALLEY GOOSEBERRIES
stem ginger, sheep's milk yoghurt, coconut

ENGLISH STRAWBERRIES
crème fraîche, lovage, pink pepper

£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

Add Australian black winter truffle
£10 supp.

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

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

ENGLISH STRAWBERRIES
crème fraîche, lovage, pink pepper

BANANA MOUSSE
miso caramel, medjool date,
cocoa nibs

3 courses £79

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or dietary requirements