

PRITHVI

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

7 COURSE TASTING MENU

105

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.

BOMBAY GNOCCHI
ox cheek, alliums, Kashmiri chilli

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

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

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

CARAMELIA CHOCOLATE
Oakchurch cherries, truffle honey
cocoa nibs

CHEESE COURSE
16 Supp.

WINE PAIRING
90
PREMIUM WINE PAIRING
120