

PRITHVI

A LA CARTE

3 COURSES

79

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

BOMBAY GNOCCHI
ox cheek, alliums, Kashmiri chilli

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

CARAMELIA CHOCOLATE
Oakchurch cherries, truffle honey
cocoa nibs

ENGLISH STRAWBERRIES
crème fraîche, lovage, pink pepper

THREE CHEESES
crackers, chutney & grapes



PARMESAN SABLÉE
panch puran, whipped polenta, tamarind

VENISON AND POTATO TERRINE
curry leaf, radish, turmeric

STEAMED BUN
cornish crab, mango chutney, onion seeds

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Please let your server know of any allergens
or dietary requirements