

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

SALT BAKED CELERIAC

granny smith, smoked almond,
mustard seed

CARAMELIA CHOCOLATE

Oakchurch cherries, truffle honey
cocoa nibs

£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

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

SALT BAKED CELERIAC
granny smith, smoked almond
mustard seed

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

CARAMELIA CHOCOLATE
Oakchurch cherries, truffle honey
cocoa nibs

£105

OPTIONAL
WINE PAIRING

£90

PREMIUM WINE PAIRING
£120

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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.

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SALT BAKED CELERIAC
granny smith, smoked almond
mustard seed

SMOKED AUBERGINE DUMPLING
tomato shorba, charcoal

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ENGLISH STRAWBERRIES
crème fraîche, lovage, pink pepper

CARAMELIA CHOCOLATE
Oakchurch cherries, truffle honey
cocoa nibs

3 courses £79

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or dietary requirements