

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

PEA MOILEE
BBQ sugar snaps, black garlic, pistachio

ORKNEY SCALLOP RAVIOLO
curry beurre blanc, avruga caviar

WILD SEABASS MAKHANI
Isle of Wight tomatoes, basil, pickled chilli

TANDOORI BEEF FILLET
celeriac, maitake, BBQ short rib

or

CORNISH DAY BOAT FISH
fennel, cucumber, razor clam, avruga caviar

MIRABELLE PLUM
stem ginger, sheep's milk yoghurt, coconut

OAKCHURCH RASPBERRIES
crème fraîche, mint, pink pepper

SELECTION OF ENGLISH AND FRENCH CHEESES
crackers, chutney & grapes
16 supp.

WINE PAIRING - 90

PREMIUM WINE PAIRING - 120