

PRITHVI

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

A LA CARTE

3 COURSES

79

ORKNEY SCALLOP RAVIOLO
curry beurre blanc, avruga caviar

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

BBQ JERSEY ROYALS
nasturtium, buttermilk, Cornish Yarg,
English truffle

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

TANDOORI BEEF FILLET
celeriac, maitake, BBQ short rib

CREEDY CARVER CHICKEN BREAST
sweetcorn, goat's curd, cashew pesto

OAKCHURCH RASPBERRIES
crème fraîche, mint, pink pepper

MARSALA GLAZED FIG
Manjari chocolate, chewy brownie, black truffle

SELECTION OF THREE CHEESES
crackers, chutney & grapes

Please let your server know of any allergens
or dietary requirements



SELECTION OF SNACKS

PARMESAN SABLÉ
panch puran, whipped polenta, tamarind

BBQ SEEKH KEBAB
dry-aged beef, curry leaf, shallot

STEAMED BUN
Cornish crab, mango chutney, onion seeds

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