

# PRITHVI

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

## LUNCH

### FIRST

SAFFRON CURED TROUT  
nasturtium, chaas masala

PEA MOILEE  
BBQ sugar snaps, black garlic, pistachio

### SECOND

ROAST CORNISH HAKE  
fennel, cucumber, avruga caviar

SLOW COOKED NECK OF LAMB  
carrot, star anise, pomegranate  
smoked almonds

### SIDES

£6 each

Biryani Rice  
Tenderstem, spiced butter, dukkah  
Masala Fries, Kashmiri Mayo

### THIRD

BLACKBERRY MOUSSE  
cinnamon anglaise, apple sorbet, vanilla meringue

THREE CHEESES  
Crackers, chutney & grapes

2 courses £32  
3 courses £37

Please let your server know of any allergens  
or dietary requirements

