

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

CELERIAC MOILEE
granny smith, black garlic, hazelnut

ORKNEY SCALLOP RAVIOLO
curry beurre blanc, avruga caviar

POACHED CORNISH COD
broccoli hariyali, mushroom pepper sauce

CORNBURY PARK VENISON LOIN
parnsnip, blue cheese, haunch keema

or

CORNISH DAY BOAT FISH
grilled octopus, red pepper rasam,
black rice, parsley

YORKSHIRE RHUBARB
whipped cardamon cheesecake,
blood orange

PRITHVIMISU
Manjari chocolate, Kahlua
mascarpone ice-cream

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

WINE PAIRING - 90

PREMIUM WINE PAIRING - 120