

PRITHVI

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

7 COURSE TASTING MENU

SELECTION OF SNACKS

15gr OSCIETRA CAVIAR
Sour cream, soft herb tartlettes
£39 supp.

ONION SEED MILK LOAF
biryani spiced goats' butter

CELERIAC MOILEE
granny smith, black garlic, hazelnut
Black winter truffle supp. £10

ORKNEY SCALLOP RAVIOLO
curry beurre blanc, avruga caviar

POACHED CORNISH COD
broccoli hariyali, mushroom pepper sauce

WILTSHIRE BEEF FILLET
tandoori carrot, star anise, ox-cheek pao

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 CHEESE
crackers, chutney & grapes
16 supp.

£115

To be taken by entire table

OPTIONAL
WINE PAIRING
£100

PREMIUM WINE PAIRING
£130