

PRITHVI

7 COURSE TASTING MENU

110

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



ONION SEED MILK LOAF
biryani spiced goats' butter

CELERIAC MOILEE
granny smith, black garlic, hazelnut

ORKNEY SCALLOP RAVIOLO
curry beurre blanc, avruga caviar

ROAST SKREI COD
Wye Valley asparagus, mushroom pepper sauce

SELECTION OF SNACKS

BEEF YAKHNI CONSOMMÉ

GUJARATI DUMPLING
tamarind chutney, black truffle

BOMBAY FRIED CHICKEN
Kashmiri chili glaze, trout caviar

TUNA TARTARE
gram flour pappadum, mango chutney

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

WILTSHIRE BEEF FILLET
tandoori carrot, star anise, ox-cheek pao
add black winter truffle 15 supp.

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 - 100

PREMIUM WINE PAIRING - 130