

# PRITHVI

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

## A LA CARTE

### 3 COURSES

85

#### WILD BASS CEVICHE

burnt tomato chutney, tomato pani, marigold

#### ROAST COD

Wye Valley asparagus, mushroom pepper sauce

#### BBQ DUCK BREAST

Jersey royal, morel, cashew



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#### CORNISH DAY BOAT FISH

grilled octopus, red pepper rasam,  
black rice, parsley

#### SOMERSET LAMB

tandoori cutlet, shoulder bhuna,  
carrot & wild garlic

#### COTSWOLD WHITE CHICKEN BREAST

tandoori beetroot, sheep's curd, pinenut praline

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BBQ PINEAPPLE UPSIDE-DOWN CAKE  
coconut & maple syrup

BAKED CHOCOLATE MOUSSE  
yoghurt, passionfruit, aerated chocolate

SELECTION OF THREE CHEESES  
crackers, chutney & grapes

## SELECTION OF SNACKS

BEEF YAKHNI CONSOMMÉ

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#### GUJARATI DUMPLING

tamarind chutney, truffled pecorino

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#### BOMBAY FRIED CHICKEN

Kashmiri chili glaze, trout caviar

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#### TUNA TARTARE

gram flour pappadum, mango chutney

#### 15gr OSCIETRA CAVIAR

sour cream, soft herb tartlettes  
40 supp.

Please let your server know of any allergens  
or dietary requirements