

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 kurma



CORNISH DAY BOAT FISH

grilled octopus, red pepper rasam,
black rice, parsley

SOMERSET LAMB

tandoori cutlet, shoulder bhuna,
carrot & wild garlic

CORN-FED POUSSIN

tandoori beetroot, sheep's curd, pinenut praline

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

GUJARATI DUMPLING
tamarind chutney, truffled pecorino

BOMBAY FRIED CHICKEN
Kashmiri chili glaze, trout caviar

RAW TUNA PAPPADUM
smoked yogurt, mango chutney

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

Please let your server know of any allergens
or dietary requirements