

PRITHVI

À LA CARTE

TO BEGIN

- Scallops**, Devonshire crab ceviche, mushroom purée, cauliflower bhaji 13.00
Tandoor Lamb, pakora, red lentils, mustard, pea shoots 13.00
Chicken thigh curry, crispy skin, fenugreek 11.00

TO FOLLOW

- Fallow Deer**, cinnamon pumpkin curry, red cabbage 25.00
Duck, clove & coconut, leeks, grapefruit, shallots 22.00
Stone bass, prawns, white wine and red chilli, samphire, romanesco 22.00

TO ACCOMPANY

- Tender broccoli**, roasted garlic, cumin dust 6.00
Basmati, petit pois, roast ginger 4.00
Naan, truffle oil 4.00

TO FINISH

- Chocolate**, rose water froYo, honey comb, coco tuile 9.00
Tiramisu, amaretto, candied pecan 9.00
Rhubarb, shortbread and coconut crumble 9.00
Plate of British Cheese - crackers, chutney 10.00

- Brown Brothers late harvest, orange muscat, Australia 100 ml 8.00
Cálem White & Dry Port, NV 7.00
Cálem LBV 7.00
Cálem Colheita 1985 10.00
Cálem Tawny Port, 10 Years Old 8.00

Please let your server know of any allergens or dietary requirements.