



CLIVEDEN

THE GREAT CLIVEDEN JOURNEY
VEGAN MENU

Wye Valley Rhubarb and Cream

Yuzu caviar
(G)

“Beef Tomato Tartare”

confit pepper yolk, caper crackers
(Ce, G, Mu, SD, Se)

Spring Truffle Risotto 

chives

Salt-Baked Celeriac

blueberries, wild herb salad
(G, S, SD, Se)

Grilled Asparagus and Morels

white asparagus salad

Spiced Victoria Pineapple 

passion fruit, coconut sorbet, lemongrass
(Ce, Se)

Wye Valley Rhubarb

poached rhubarb, vanilla, Timut pepper gel
(Ce, G)

SEVEN COURSES WITH COFFEE AND BONBONS £165


WINE PAIRINGS

Classic | £100

Showcasing a selection of wines made with passion, and expressing character and terroir.

Sommelier's Cellar Selection | £165

Indulge in a rare selection of premium cuvées, highlighting some of the world's great vineyards.

Dishes marked  feature across the Iconic Luxury Hotels portfolio, showcasing recipes from both Cliveden and its sister properties. If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [Se] SESAME SEEDS, [SD] SULPHUR DIOXIDE