



THE CLIVEDEN DINING ROOM

VALENTINE'S MENU

Truffle Bomb

ginger consommé

(E, SD)

Halibut Rose

jasmine, beetroot

(F, SD)

Pan-Seared Quail

mango, passion fruit, coriander

(G, M)

Steamed Bass

lovage emulsion, capers, pickled cherries

(F, SD)

Beef Fillet

butternut ravioli, port sauce

(G, SD)

The Red Berry Heart

raspberry, strawberry, mint

(G, M)

The Dark Chocolate Terrine

cashew nut, salt caramel

(G, M, N)

A GLASS OF LAURENT-PERRIER CHAMPAGNE,
SEVEN COURSES WITH TEA, COFFEE AND BONBONS £205

WINE PAIRINGS

Classic | £100

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

Sommeliers' Cellar Selection | £165

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

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. A visit to Cliveden wouldn't be complete without a stroll around the meticulously maintained National Trust estate. A nominal National Trust fee of £10 per person for lunch or £2 per person for dinner will be added to your bill. NT members should present their membership cards in order for this to be waived.

(P) Plant-based

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