



CLIVEDEN



## THE CLIVEDEN DINING ROOM

### BACKGROUND

In October 2021, Chris Hannon joined Cliveden House as Executive Head Chef, continuing the culinary journey of his predecessors André Garrett and Paul O'Neill. Having worked as Chef de Partie of the 3 Michelin star fine dining restaurant, Alain Ducasse at The Dorchester, and as Head Chef of La Jabotiere, Charente Maritime, France a 70-seat fine dining restaurant and 140-seat brasserie, Chris Hannon's most recent position was as the Head Chef of the 350-seat contemporary British restaurant, Aqua Shard, London.

The three red rosettes Cliveden Dining Room has since its inception received numerous awards and accolades. Famous for its modern British dishes, fastidious preparation and immaculate finishes that shine through in each exquisitely crafted creation. An exquisite array of plant-based dishes sits comfortably with fish and meat alternatives all-embracing a love of locally sourced and fresh produce, which means that the three-course à la carte and seven-course tasting menus are governed by English ingredients and guided by the seasons. Chris Hannon also oversees the kitchen and menu at The Astor Grill, the second restaurant at Cliveden House that is housed in the former stable block and opened in April 2016.

### TYPICAL DISHES

#### RAW

Caviar and sturgeon, pickled kohlrabi, lime  
Beef tomato tartare, confit pepper yolk, caper crackers,

#### STARTERS

Seared Brixham scallop, heritage carrots, lemon verbena tea

Double-baked cheese souffle, walnut apple salad

Asparagus tart

Truffle risotto, summer truffles

## MAIN

BBQ lamb saddle, lamb sweetbread and uwe's curd  
28-day-aged beef fillet, morel mushroom, chervil root, tarragon  
Alliums, caramelised onion, charred leek, spring onion broth  
Smoke aubergine, shiso, sourdough dashi  
Sole and lobster, celery, rhubarb, confit lemon  
'Catch of the day', halibut, red dulce, plankton sauce

## DESSERT

Valrhona chocolate mousse, salted caramel, java pepper  
Lemon, raspberries, shortbread  
Spiced Pineapple, passion fruit coconut sorbet, lemongrass  
Beetroot souffle, yogurt ice cream, sesame crisp  
World cheeses from our trolley

## PRICES

Raw £22, Starters £23-£33, Main Courses £42-£55, Desserts £17-£21  
Tasting Menu: Seven courses - £145. Wine Pairings can be added: Classic Wine Pairing is £95 and a  
Sommelier's Choice Wine Pairing is £155  
Sunday: Lunch menu £85 per person.  
Platinum Jubilee Afternoon Tea (£45 - £50 per person)  
Champagne Platinum Jubilee Afternoon Tea (£62 - £67 per person)

## WINE LIST

An international wine list with approximately 650 bins from 145 wine regions.  
There are 29 options by the glass from £11, and £33 a bottle.  
Champagne from £17 a glass and £85 a bottle.

## INTERIOR DESIGN

The 68-seat dining room had a spectacular redecoration when launched in October 2013, incorporating the original features with new, contemporary touches. The walls are duck egg blue, with gold-framed paintings and mirrors, and elegant bronze-coloured curtains. There are three impressive chandeliers, two marble fireplaces and velvet dining chairs. Located on the ground floor, the restaurant overlooks the expansive landscaped grounds of this National Trust property. Cliveden House also has a private dining room (The French Dining Room), banqueting and meeting facilities.

## OPENING HOURS

Open daily for dinner  
Dinner: 18.00-21.00 (last orders for the Tasting Menu at 20.45)

## MISCELLANEOUS

Full address: Cliveden House, Taplow, Berkshire SL6 0JF  
Reservations: 01628-668 561 or online at [www.clivedenhouse.co.uk](http://www.clivedenhouse.co.uk)  
Twitter: @Cliveden\_House Instagram; @clivedenhouse Nearest BR station: Taplow  
Air-conditioned Disabled facilities All major credit cards accepted  
Optional 12.5% gratuity added

Restaurant Manager: Diana Lapsekova  
Chef Sommelier: Rustem Mingaleev

#### ABOUT CHRIS HANNON

Chris Hannon was born in Germany but grew up in Hampshire. He knew the life of a chef was for him and received his first cookbook from his parents at the age of eight. His earliest food memories were watching his grandad prepare dinner for him and his siblings. Following training, Hannon began his culinary journey as an Apprentice Chef, firstly in Germany with posts at Le Cheval Blanc, Dusseldorf, Claudio's Dusseldorf, and Restaurant-Hotel Peter Hilger in Westerwald, Germany. He returned to the UK to take up the position of Chef de Partie at Careys Manor in the New Forest. He was a Junior Sous Chef at Celeste Restaurant in Prague before finally returning to the UK as Chef de Partie at The Black Rat in Winchester; and Chef de Partie/Pastry at The Montague Arms Hotel, Beaulieu; and then Junior Sous Chef/Chef Poissonier at Chapter One, Locksbottom in Kent. Between December 2013 and October 2016, Hannon was the Head Chef of La Jabotiere, Charente Maritime, France a 70-seater fine dining restaurant and 140-seater brasserie. In November 2016 joined the team at the 3 Michelin starred fine dining restaurant – Alain Ducasse at the Dorchester. In 2018 he worked as the Development Chef for Bubble Food London, before being appointed the Head Chef of Aqua Shard, London, a 350-seat contemporary British restaurant.

#### ABOUT CLIVEDEN HOUSE

**CLIVEDEN HOUSE** is a five-star luxury hotel; the building is owned by the National Trust and operated under a long lease arrangement by Iconic Luxury Hotels. Less than 45 minutes west of London and 20 minutes from London Heathrow Airport, the hotel has 47 spacious rooms and suites in the main mansion plus Spring Cottage, a summerhouse on the banks of the River Thames, together with boathouse and boats, luxurious spa and a range of sporting and leisure facilities. The Cliveden Dining Room is complemented by the relaxed informality of The Astor Grill, together with a range of private dining, banqueting, and meeting facilities. A member of Relais & Châteaux, Cliveden is unique, the setting, architecture and interiors all speak eloquently of extraordinary extravagance and remarkable refinement. There is a palpable sense of history for this is a house that for well over 350 years has been dedicated to the pursuit of pleasure, power, and politics.

#### ABOUT ICONIC LUXURY HOTELS

Iconic Luxury Hotels was founded in December 2016 and is part of L+R Hotels (landrhotels.com) - a highly motivated family-owned global hotel investment and management company - who have an extensive portfolio of over 105 hotels, with approximately 21,000 bedrooms. Iconic Luxury Hotels is an expanding collection with an international focus. The collection is comprised of an eclectic array of properties each of which celebrates distinct architecture, cultural heritage, and natural surroundings.

Each property has its own character, traditions, and stories but they share a common commitment to delivering outstanding experiences. The current portfolio includes some of the world's most famous hotels from Cliveden House, one of England's finest country estates, to the Hotel Excelsior in Italy which is the home of the Venice International Film Festival. The other UK hotels are comprised of Chewton Glen an English estate on the South Coast, The Lygon Arms a 14th Century Coaching Inn in the Cotswolds, 11 Cadogan Gardens in Chelsea, one of London's most prestigious residential areas and The Mayfair Townhouse, London which opened in December 2020.