



THE CLIVEDEN DINING ROOM

VALENTINE'S MENU

Oscietra Caviar

crème fraîche, jasmine

(E, F, M)

Halibut Rose

beetroot, ginger

(F, SD)

Pan-Seared Quail

mango, passion fruit, coriander

(G, M)

Steamed Bass

lovage emulsion, capers, pickled cherries

(F, SD)

Fillet of Beef

artichoke ravioli, port sauce

(G, SD)

The Red Berry Heart

raspberry, redcurrants, rose

(G, M)

Cliveden's Dark Chocolate Terrine

cashew nut, salted caramel

(E, G, M, N)

A GLASS OF LAURENT-PERRIER HÉRITAGE CHAMPAGNE,
WINE FLIGHT, SEVEN-COURSE TASTING MENU,
TEA AND COFFEE, AND BONBONS

£340 PER PERSON

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