



THE CLIVEDEN DINING ROOM

DESSERT WINES BY THE GLASS

Rutherglen Muscat, Pfeiffer | £13
Australia, NV

Tokaji, Late Harvest, Oremus | £17
Hungary, 2019

Inniskillin, Vidal Gold, Icewine | £36
Canada, 2021

Black Muscat, Elysium, Quady | £14
California, 2022

Ramos Pinto, Tawny 20-Years-Old Port | £24
Portugal, NV

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.



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DESSERTS


Rhubarb and Lime | £16
chocolate sablé, rhubarb sorbet
(E, G, M)

Apple and Walnut | £16
walnut and cinnamon mousse, calvados caramel
(E, G, M, N)

Chocolate Soufflé | £16
Tahiti vanilla ice cream
(E, G, M)

Dessert For Two | £20
Poached Pear and Blackberry
baked custard, confit blackberry
(E, G, M, N)

A Selection of Four Cheeses from our Trolley | £20
crackers, grapes, quince
(Ce, G, M)

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.

(P) Plant-based (V) Vegetarian

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, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS