



## THE CLIVEDEN DINING ROOM

### DESSERT WINE

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.*



## THE CLIVEDEN DINING ROOM

### DESSERTS


Pistachio Cake | £16  
*lychee mousse, white chocolate*  
(E, G, M, N)

Gianduja Chocolate and Caramel | £16  
*spiced apple, caramel sauce*  
(E, G, M, N)

Fig Soufflé | £16  
*fig leaf ice cream, roasted fig sauce*  
(E, M)

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

Cheese Trolley | £20  
*a selection of four cheeses from the trolley*  
(Ce, G, M, SD)

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

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