



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.



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DESSERTS

Caramelo | £16

exotic cream, coconut dacquoise, light milk chocolate
(E, M)

Wye Valley Rhubarb | £16

poached rhubarb, vanilla & Greek yoghurt ice-cream, Timut pepper gel
(M)

Spiced Victoria Pineapple (P) | £16

passion fruit, coconut sorbet, lemongrass
(Ce, Se)

Chocolate Namelaka | £16


*namelaka chocolate cream, extra bitter mousse,
hazelnut, tonka bean, orange ice-cream*
(E, M, N)

Cheese Trolley | £20

a selection of four cheeses from the trolley
(Ce, G, M, SD)

Coffee and Bonbons | £10

a hot drink served with two bonbons of your choice from the trolley

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