



C L I V E D E N

THE CLIVEDEN DINING ROOM À LA CARTE

350 YEARS *of* HERITAGE

When a house is as beautiful as this, it's only right that it has been at the centre of so many moments in history.

Built in 1666 by the 2nd Duke of Buckingham, Cliveden has remained the pinnacle of intrigue and glamour throughout its illustrious past, right up to the present day, proudly celebrating more than 350 years of powerful personalities, iconic parties and captivating drama.

From Winston Churchill to Gandhi, George Bernard Shaw to Queen Victoria herself, Cliveden has played host to a long list of esteemed guests as well as characterful owners such as the irrepressible Nancy Astor.

Standing proud in the heart of the countryside on the Buckinghamshire-Berkshire border, overlooking the River Thames and surrounded by 376-acres of National Trust grounds, Cliveden is as spectacular as it is distinguished.




THE CLIVEDEN DINING ROOM

VEGAN MENU

STARTERS

Autumn Beetroot Salad | £19
beetroot consommé, confit yellow plum
(G)


Winter Truffle Risotto  | £20/28
chives
(Ce)

MAINS


Alliums | £28
leek purée, shiso, pickled onions
(G, S, SD, Se)

Texture of Artichoke | £28
confit, violet artichoke, crushed Jerusalem artichoke
(Ce)

DESSERT

Spiced Victoria Pineapple  | £16
passion fruit, coconut sorbet, lemongrass
(Ce, Se)

Hibiscus and Orange | £16
spiced sorbet

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.

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