



CLIVEDEN

TASTING MENU

A glass of Laurent-Perrier Héritage

Oscietra Caviar

salsify cream, sorrel
(F, G, M)

Slow Cooked Venison

autumn leaves
(M, SD)

Seared Scallops

vanilla butter sauce, blackberry
(F, G, M, Mo)

Artichoke Ravioli

cep foam, confit shallot
(Ce, E, M, G)

Duck Two Ways

confit leg, pistachio, roasted breast with cherry
(Ce, M, N, SD)

Blood Orange Tart

hibiscus sorbet
(E, M)

Fig Soufflé

fig leaf ice cream, roasted fig sauce
(E, M)

TASTING MENU WITH COFFEE, TEA AND BONBONS

£185

WINE PAIRINGS

Classic | £100

Showcasing a selection of wines made with passion, and expressing character and terroir.

Sommeliers' Cellar Selection | £165

Indulge in a rare selection of premium cuvées, highlighting some of the world's great vineyards.

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