



CLIVEDEN

THE GREAT CLIVEDEN JOURNEY

Oscietra Caviar

salsify, sour cream

(E, F, M)

Slow-Cooked Venison

potato, maple leaf

(M, SD)

Seared Scallop

vanilla butter sauce, blackberry

(F, M, Mo, SD)

Artichoke Ravioli (V)

wild mushroom, confit shallot

(Ce, E, G, M)

Roasted Duck

confit leg, chicory, pistachio

(Ce, M, N, SD)

A Selection of Four Cheeses from our Trolley

(£15 supplement per person)

(Ce, G, M)

Kiwi and Pineapple Pavlova

lemon and basil granita

(E, G, M)

Cliveden Cigar

tonka bean mousse, Baileys crèmeux, hazelnut

(E, G, M, N)

TASTING MENU WITH COFFEE, TEA AND BONBONS | £165


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.

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