



CLIVEDEN

THE GREAT CLIVEDEN JOURNEY

Oscietra and Apricot

crème fraîche

(F, G, M)

Confit Lemon Sole

broccoli, lemon butter sauce

(F)

Stuffed Courgette Flower

vanilla, elderflower sauce

(Ce, M)

Seared Scallop

broad beans, fermented yuzu, basil

(Ce, F, M, Mo)

Seared Beef Fillet

BBQ shin, charred leek

(SD)

A Selection of Four Cheeses from our Trolley

(£15 supplement per person)

(Ce, G, M)

Honeydew Melon

Champagne sorbet, spruce pine espuma

(E, M)

Peach Soufflé

white peach confit, tarragon ice cream

(E, M)

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.

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