



CLIVEDEN

THE GREAT PLANT-BASED CLIVEDEN JOURNEY

Five-Course Tasting Menu | £125 Seven-Course Tasting Menu | £165
(excludes Spring Salad and Grilled Asparagus courses)

Texture of Artichoke

confit violet artichoke, crushed Jerusalem artichoke

(Ce)

Spring Salad

asparagus, baby leeks, watercress, dill, green goddess dressing

(G)

Grilled Asparagus

pea, mint, pine

(Ce, G)

Summer Truffle Risotto

chives

(Ce)

Alliums

leek purée, shiso, pickled onions

(G, S, SD, Se)

Poached Apricot

vanilla, almond sponge

(G, N)

Raspberries and Cream

raspberries compôte, whipped plant cream

(G, S)

Tea, Coffee, and Bonbons

WINE PAIRINGS

Classic Selection | Five Course £75 - Seven Course £100

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

Sommeliers' Cellar Selection | Five Course £125 - Seven Course £160

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

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

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.