



CLIVEDEN

## THE GREAT CLIVEDEN JOURNEY VEGAN MENU

### Texture of Artichoke

*confit, violet artichoke, crushed Jerusalem artichoke*  
(Ce)

### Courgette and Basil Salad

*trombone courgette, basil pesto, courgette flower*  
(Ce)

### Tomato and Olive

*tomato consommé, confit yellow tomato, black olive salsa*

### Truffle Risotto

*chives*

### Alliums

*leek purée, shiso, pickled onions*  
(G, S, SD, Se)

### Honeydew Melon

*Champagne sorbet*

### Strawberries and Cream

*strawberry compote, whipped plant cream*  
(G)

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TASTING MENU WITH COFFEE, TEA AND BONBONS  
£165

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### WINE PAIRINGS

#### Classic | £100

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

#### Sommelier's 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.*

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