



## THE ASTOR GRILL AT CLIVEDEN HOUSE

### BACKGROUND

The Astor Grill, a relaxed and convivial restaurant, opened at Cliveden House, near Taplow, Berkshire, in mid-April 2016. Located in the Duke of Westminster's former stables, adjacent to the main House, it is the less formal alternative to the Cliveden Dining Room. The modern all-day menu is overseen by Executive Head Chef Chris Hannon and focuses on a mix of plant-based dishes, sharing plates, classic American and British dishes, many reminiscent of Cliveden's diverse owners and residents. The name – The Astor Grill – recalls the Astor family, who owned the house from the early 1900s. William Waldorf Astor, then America's richest citizen, gave the house to his son and daughter-law (Nancy Astor) in 1906, and Cliveden then became a vibrant social hub for guests as diverse as Charlie Chaplin, George Bernard Shaw, and Winston Churchill.

### TYPICAL DISHES

#### SMALL PLATES & STARTERS

Salmon carpaccio, mango avocado, chilli  
Grilled asparagus, poached duck egg, truffle emulsion  
Burrata, fennel and orange salad, black olive dressing  
Roasted tomato soup, rosemary focaccia

#### SHARING PLATES

Selection of British cured meats, cobble lane pancetta, bresaola, fennel salami, Dingley dell collar, pickled cucumber, berry capers, purple basil pesto and sourdough  
Meze, stuffed red pepper, houmous, baba ghanoush, marinated artichokes, olives, and flatbread

#### SALADS

Cliveden Chicken Cobb Salad, baby gem, tomatoes, cucumber, avocado, spring onion, grilled cornfed chicken  
Superfood salad, baby spinach, kale, tender stem broccoli, quinoa, pomegranate, toasted sunflower seeds

Isle of Wight Salad, heritage tomatoes, Hampshire cold press rapeseed oil, cucumber, caperberries and Isle of Wight Blue.

#### MAIN

Fillet of Cod, satay sauce and coriander salad  
Gnocchi, butternut squash sauce, sage, goats curd, toasted pine nuts  
Rebellion beer-battered fish of the day, crushed peas and broad beans and tartare sauce

#### GRILLS

Astor Burger, maple-cured bacon, Monterey Jack cheese, caramelized onion Cliveden burger sauce, fries  
Mushroom 'beef' burger, vegan bacon, Moving Mountains Patty, cheese, caramelized onions, Cliveden burger sauce, fries  
10oz ribeye, rocket salad, triple-cooked chips, bearnaise sauce  
Chateaubriand for two, rocket salad, triple cooked chips, bearnaise sauce  
Lobster Thermidor, orange fennel salad and triple-cooked chips

#### SIDES

Skinny fries  
Triple cooked chips  
Tender stem broccoli  
Peas and broad beans  
Rocket watercress salad

#### DESSERTS

Banana split, caramelized banana, vanilla ice cream, chocolate ice cream, whipped cream, and cherries  
Eton mess, strawberry, raspberry coulis, verbena, meringue, and crème Chantilly  
Brownie, chocolate sauce, chocolate chip ice cream  
Bakewell tart, almonds, crème

#### PRICES

Starters £12-£25; Main courses £26-£45; Desserts £12

#### WINE LIST

Overseen by Cliveden Head Sommelier, Rustem Mingaleev there is a short list of 30 bins with an emphasis on rediscovered Old-World wines, most of which are available by the glass or carafe.  
There is also a selection of English craft beers and artisan ciders, and a range of contemporary and classic cocktails and mocktails.

#### INTERIOR DESIGN

The Astor Grill offers an informal approach to dining at Cliveden. Accommodating up to 38 people inside with additional seasonal terrace seating for up to 40, it adopts a characterful equestrian theme with the former stable blocks now transformed into dining booths.

## OPENING HOURS

From 12.00 noon to 22.00

## MISCELLANEOUS

Full address: The Astor Grill, Cliveden House, Taplow, Berkshire SL6 0JF

Reservations: 01628-607 107 or online at [www. clivedenhouse.co.uk](http://www.clivedenhouse.co.uk)

Instagram: @TheAstorGrill Nearest BR station: Taplow

Air-conditioned Disabled facilities All major credit cards accepted.

Optional 12.5% gratuity added

## ABOUT CLIVEDEN HOUSE

**CLIVEDEN HOUSE** is a five-star luxury hotel; the building is owned by the National Trust and operated under a long lease arrangement by Iconic Luxury Hotels. Less than 45 minutes west of London and 20 minutes from London Heathrow Airport, the hotel has 47 spacious rooms and suites in the main mansion plus Spring Cottage, a summerhouse on the banks of the River Thames, together with boathouse and boats, luxurious spa and a range of sporting and leisure facilities. The Cliveden Dining Room is complemented by the relaxed informality of The Astor Grill, together with a range of private dining, banqueting, and meeting facilities. A member of Relais & Châteaux, Cliveden is unique, the setting, architecture and interiors all speak eloquently of extraordinary extravagance and remarkable refinement. There is a palpable sense of history for this is a house that for well over 350 years has been dedicated to the pursuit of pleasure, power, and politics.

## ABOUT ICONIC LUXURY HOTELS

Iconic Luxury Hotels was founded in December 2016 and is part of L+R Hotels ([landrhotels.com](http://landrhotels.com)) - a highly motivated family-owned global hotel investment and management company - who have an extensive portfolio of over 105 hotels, with approximately 21,000 bedrooms. Iconic Luxury Hotels is an expanding collection with an international focus. The collection is comprised of an eclectic array of properties each of which celebrates distinct architecture, cultural heritage, and natural surroundings.

Each property has its own character, traditions, and stories but they share a common commitment to delivering outstanding experiences. The current portfolio includes some of the world's most famous hotels from Cliveden House, one of England's finest country estates, to the Hotel Excelsior in Italy which is the home of the Venice International Film Festival. The other UK hotels are comprised of Chewton Glen an English estate on the South Coast, The Lygon Arms a 14th Century Coaching Inn in the Cotswolds, 11 Cadogan Gardens in Chelsea, one of London's most prestigious residential areas and The Mayfair Townhouse, London which opened in December 2020.