



C L I V E D E N

THE CLIVEDEN DINING ROOM  
À LA CARTE

350 YEARS OF HERITAGE

When a house is as beautiful as this, it's only right that it has been at the centre of so many moments in history.

Built in 1666 by the 2nd Duke of Buckingham, Cliveden has remained the pinnacle of intrigue and glamour throughout its illustrious past, right up to the present day, proudly celebrating more than 350 years of powerful personalities, iconic parties and captivating drama.

From Winston Churchill to Gandhi, George Bernard Shaw to Queen Victoria herself, Cliveden has played host to a long list of esteemed guests as well as characterful owners such as the irrepressible Nancy Astor.

Standing proud in the heart of the countryside on the Buckinghamshire-Berkshire border, overlooking the River Thames and surrounded by 376-acres of National Trust grounds, Cliveden is as spectacular as it is distinguished.



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## À LA CARTE MENU

### CAVIAR

#### *Imperial Caviar*

SPECIES - ACIPENSER  
SCHRENCKII X HUSO DAURICUS

A large egg-size caviar with earthy, creamy almond flavours and subtle undertones of black trumpet mushroom.

15G £50 | 30G £95

#### *Oscietra Caviar*

SPECIES - ACIPENSER  
GUELLENSTAEDTII

Harvested at 12 years, this elegant caviar offers hints of crustaceans whilst maintaining an opulent signature buttery and nutty flavour.

15G £52.50 | 30G £100

#### *Imperial Beluga Caviar*

SPECIES - HUSO HUSO

Large eggs, very rich and luxurious in texture and flavour. An initial burst of salt followed by subtle flavours of the sea, with a creamy, buttery and nutty finish..

15G £150 | 30G £290

### STARTERS

#### *Ham Hock and Iberico Terrine £18*

black garlic ketchup, fresh pickles, sourdough  
(Ce, G, Mu, SD)

#### *Venison Tartare £20*

umeboshi, nashi pear, shiso, confit egg yolk  
(E, G, Mu, S, SD)

#### *Cured Sea Trout £20*

trout mousse, compressed cucumber  
(F, M, SD)

#### *Hand Dived Scallop £20*

tomato and chilli jam, scallop sauce, tuille  
(E, M, Mo, SD)

#### *Pea and Ricotta Agnolotti £18*

lovage and mint  
(Ce, E, G, M)

#### *Tomato Salad £18*

smoked Buratta, gazpacho, basil and coriander  
(M, SD)

(VE) Vegan

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

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT



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## À LA CARTE MENU

### MAINS

#### *Dover Sole* £56

courgette and fennel terrine, fish foam, beurre noisette  
(E, F, G, M, SD)

#### *Pan Fried Cod* £44

globe artichoke, brandade, squid tartare and dashi emulsion  
(F, M, Mo, SD)

#### *Beef Fillet* £52

sand carrot, red onion and bacon chutney, Hermitage jus  
(Ce, M, Mu, SD)

#### *Lamb Cannon* £50

neck mousseline, patty pan, spring onion and watercress, lamb jus  
(Ce, E, G, M, SD)

#### *Chickpea Panelle* £28

tomato and chilli jam, black garlic, pickles, avocado and lime  
(Ce, SD)

#### *Violet Artichokes* £32

romesco, burnt aubergine, almonds, barigoule  
(Ce, N, SD)

#### *Sides* £7

brown butter ratté mash | French & runner beans, confit shallot, lemon balm | Tenderstem broccoli

(VE) Vegan

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