



# CLIVEDEN

## 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

### *Guinea Fowl Terrine £24*

rhubarb and apple chutney, pickles, brioche  
(Ce, E, G, M, Mu, SD)

### *Venison Suet Pudding £24*

carrot puree, blackberries, jus  
(Ce, E, G, F, M, SD)

### *Sea Bream Crudo £22*

olive tapenade, blood orange, pistachio  
(F, N, SD)

### *Langoustines £28*

spiced beluga lentils, lemon broccoli puree  
(Ce, Cr, E, M, S, SD)

### *Potato and Herb Gnocchi £20 / £28 (V) (PB+)*

yellow leg chanterelle, spring greens  
(E, G, M, S)

### *Spring Salad £18 (PB)*

spring vegetables, green goddess dressing  
(Mu, N, SD)

any starter can be finished off with freshly grated truffle at the table £10 supplement

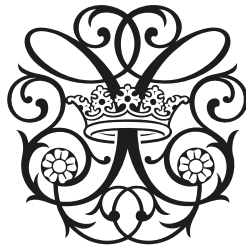
**ICONIC**  
Hotels & Resorts



(PB) Plant-based (PB+) Plant-based available (V) Vegetarian

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



## CLIVEDEN

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### MAINS

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*Pan-fried Halibut* £54

cauliflower, smoked pike roe, beurre noisette  
(F, M, SD)

*Pollack and Lobster* £56

lobster ballotine, leeks, bisque  
(Ce, Cr, E, F, M, SD)

*Black Garlic and Foie Gras Chicken* £56

roasted on the crown, confit leg, asparagus and morels  
(G, M, S, SD)

*Lamb Cannon* £54

sticky lamb shoulder, carrots, wild garlic, peas and mint  
(Ce, Cr, E, M, S, SD)

*Asparagus and Morels* £32 (V) (PB+)

Jersey royals, wild garlic pesto, pea and mint velouté  
(Ce, M, S)

*Broccoli* £28 (PB)

buckwheat, vegan xo sauce, lemon and broccoli puree  
(G, S, SD)

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### SIDES

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*Sautee Jersey Royals* £7

herbs fin, potato crumb

*Wilted Spinach* £7

watercress puree, roasted  
pine nuts

*Tenderstem Broccoli* £7

lemon, red shiso cress

*Mixed Leaf Salad* £7

Radicchio, Castelfranco,  
endives, baby gem, pickled  
radish, honey and lemon  
dressing

(Mu, SD)

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