

THE
Astor
GRILL

NIBBLES

**Black Bomber
Cheddar Croquettes (V)** £14
Caramelised Onion Ketchup
(G, M, SD)

Crudités (PB) £10
Hummus, Seasonal Vegetables
(Se)

Bread and Olive Board £12
Grilled Focaccia, Sourdough,
Smoked Rapeseed Oil, Mixed Olives
(Ce, G, SD)

STARTERS

Pissaladière £13
Caramelised Onions, Anchovies,
Black Olives
(F, G, SD)

Beef Tartare £20
Confit Egg Yolk, Smoked Bourbon Ketchup
(E, G, Mu, SD)

Caprese Salad £18
Isle of Wight tomatoes, Mozzarella, Basil
(M, SD)

Astor Grill Prawn Cocktail £18
Popcorn Prawns, Lemongrass Mayonnaise
(C, E, F, G, SD)

Cured Salmon Carpaccio £18
Iconic Gin, Pickled Cucumber, Dill Oil
(F, SD)

SALADS & PLANT-BASED

Goat Cheese Salad (V)
£17 / £19
Sourdough Bread, Beetroot
and Honey Mustard
(G, M, Mu, N)

Cliveden Superfood Salad (PB)
£16 / £19
Baby Spinach, Kale, Tenderstem Broccoli,
Quinoa, Pomegranate,
Toasted Sunflower Seeds
(SD, Se)

Cliveden Cobb Salad (V)
£16 / £18
Hen's Egg, Baby Gem,
Tomato, Cucumber, Avocado
(E, Mu)

add Grilled Chicken, Salmon or Tuna £11

MAINS

Miso-Glazed Cod £30
Asian Salad, Potato Croquette
(E, G, S, Se)

Cliveden Fish & Chips £30
Garden Peas, Triple-Cooked
Chips, Tartare Sauce, Curry Sauce
(E, F, G, Mu, SD)

Beef Rib £32
Mustard Coleslaw
(Ce, E, G, Mu, S, SD)

Gnocchi (*PB) £26
Peas, Broad Beans, Pesto, Parmesan
(G, M)

Aubergine Parmigiana (V) £28
Spennwood Cheese, Lemon Verbena,
Confit Tomatoes
(M)

GRILLS

Chicken Paillard £32
Rocket & Parmesan Salad,
Grilled Vegetables
(M, SD)

Astor Burger £28
Maple-Cured Bacon,
Monterey Jack Cheese, Caramelised
Onions, Cliveden Burger Sauce, Fries
(E, G, M, SD)

Grilled Bass £35
Crushed New Potatoes, Romesco Sauce,
Fennel Salad
(F, M, N, SD)

Aged Sirloin on the Bone £38
Triple-Cooked Chips, Bearnaise Sauce
(E, M, SD)

Mushroom Burger (PB) £26
Caramelised Onion, Burger Sauce, Fries
(G, S, SD)

SIDES

£5.50 Each

**Garlic Flat Cap
Mushrooms (PB)**

Tenderstem Broccoli (PB)
(SD)

Confit Potato (PB)
black garlic ketchup (G, SD)

**Parmesan and
Truffle Fries (V)** (M)

DESSERTS

Eton Mess £13
Meringue, Blueberries, Lavender Chantilly
(E, M)

Selection of Cheeses £15
(Ce, E, G, M, N, SD)

Rhubarb Panna Cotta (PB) £13
Confit Rhubarb, Rhubarb Sorbet
(S, SD)

Dark Chocolate Tart £14
Honeycomb, Clotted Cream
(E, G, M, SD)

New York Cheesecake £13
Dulce de Leche Cream
(E, M)

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

ALLERGEN KEY – (Ce) CELERY, (C) CRUSTACEANS, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) MILK,
(Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUTS, (Se) SESAME SEEDS, (S) SOYA, (SD) SULPHUR DIOXIDE

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.
A visit to Cliveden wouldn't be complete without a stroll around the meticulously maintained National Trust estate. A nominal National Trust fee of £10 per person for lunch or £2 per person
for dinner will be added to your bill. NT members should present their membership cards in order for this to be waived.

SIGNATURE COCKTAILS

Astor Fizz Giving the classic Tom Collins a twist with Belvoir elderflower cordial, this cocktail originates from Lady Astor’s very own recipe book!
Gin, Elderflower Cordial, Lemon Juice, Soda Water £20

1894 Old Fashioned An innovative take on a timeless classic, this cocktail pays homage to the historic moment when Lord Astor acquired Cliveden House.
Calvados, Angostura Bitters, Brown Sugar, Cinnamon £22

Fountain of Love Mojito An exclusive rendition of the mojito that combines the invigorating zest of lime and mint with the seasonal flavour of cranberries.
Rum, Lime, Mint, Cranberry £20

Bitter Nancy Much like Nancy Astor, this cocktail is bold and unapologetically unique. The flavourful rum embodies her resolute and unwavering spirit, while the fiery ginger beer mirrors her unyielding determination and passion.
Dark Spicy Rum, Ginger Beer £20

MOCKTAILS

Wilson Honey, Lime, Pineapple Juice, Tonic Water £14
Water Garden Mocktail Blue Curaçao Syrup, Lemonade, Soda £14
Orchard Elderflower Cordial, Apple Juice, Lemonade £14

CHAMPAGNE

	125ml	bottle
Laurent-Perrier ‘Héritage’, Champagne, France, NV	£20	£95
Laurent-Perrier ‘Rosé’, Champagne, France, NV	£23	£130

SPARKLING WINE

	125ml	bottle
Nyetimber, Classic Cuvee, England	£17	£80
Nyetimber, Rosé, England	£18	£85
Nyetimber, Blanc de Blancs, England	£22	£110
1086 2013 By Nyetimber, England		£400

WHITE

	175ml	bottle
Bellardent, Picpoul de Pinet, Languedoc-Roussillon, France	£14	£55
Bishop’s Leap, Sauvignon Blanc, Marlborough, New Zealand	£18	£68
Fontanassa ‘Gavi di Gavi Rovereto’, Piemonte, Italy	£19	£72
Sancerre, Millet Roger, Loire Valley, France	£20	£75
Domaine Christophe Camu, Chablis, Burgundy, France	£21	£80
Tormaresca, Chardonnay, Puglia, Italy		£70
Meursault, Domaine Michelot, Burgundy, France		£190

ROSÉ

	175ml	bottle
Berne, Esprit Méditerranée, IGP Méditerranée, France	£17	£70

RED

	175ml	bottle
Casa Ferreirainha, Vinha Grande, Douro, Portugal	£17	£65
Castelli Del Gravepesa ‘Chianti Classico Riserva’, Tuscany, Italy	£18	£70
GV Pannunzio, Las Piedras Pura Vid, Malbec, Mendoza, Argentina	£19	£72
Cantina Tramin, Blauburgunder-Pinot Nero, Alto Adige, Italy	£20	£75
Valserrano ‘Bodega de la Marquesa Rioja Crianza’, Rioja, Spain	£20	£78
Château du Moulin Rouge, Haut-Médoc, Bordeaux, France	£24	£90
Maison les Alexandrine, Terrasses de Eridan, Cotes du Rhone, France		£64
Decoy, Merlot, California, USA		£82

DESSERT WINE & PORT

	75ml	bottle
Quinta da Silveira, Portugal	£15	£80
Lions de Suduirat, Sauternes, France	£14	£140

BOTTLED BEERS & CIDERS

	bottle		bottle
Rebellion Lager 4.4% 330ml	£9.30	Estrella 4.6% 330ml	£9.30
Rebellion Blonde 4.3% 500ml	£12	Aspall Cider 5.5% 330ml	£9.30
Rebellion Red 4.5% 500ml	£12	UNLTD-Lager & IPA 0.5% 330ml	£9.30
Peroni 4.7% 330ml	£9.30		

All spirits are served in 50ml measures, 25ml measures are available on request. ABV percentages listed.
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