



THE *Astor* GRILL

SNACKS

**Truffle & pecorino
mixed nuts (v) £4**

**Crudités, hummus,
dukkha (v) £4**

SMALL PLATES

**Roasted pumpkin
& almond milk soup (v)**
toasted seeds £8

Burrata (v)
beets, hazelnut, balsamic £11

Smoked salmon
fennel, sourdough £12

Fettuccine (v)
vine plum tomatoes, aged parmesan
£10/£14

Baked gnocchi (v)
red pepper, aubergine, pesto
£10/£14

SALADS

Grilled chicken cobb
baby gem, avocado, cucumber, tomato,
spring onion, organic egg
£12/£18

Cliveden superfood (v)
Spiralised courgette, quinoa, pumpkin, seeds,
green harissa £10/£16
add chicken or salmon for an additional £10

Grilled broccoli
fregula, avocado, kale, sumac yogurt (v)
£10/£16

Berkshire honey marinated goat's cheese
chard, walnut, grilled leeks, Ibiza dressing (v)
£10/£16

FROM THE GRILL

The Astor burger
8 oz. handmade beef pattie,
Monterey Jack, house relish,
spiced carrot slaw £17

Chicken paillard £15
Lamb chops £23
10 oz. British ribeye £30
Fillet steak £30

Lobster & fries
garlic & herb butter £30

Grilled halloumi burger (v)
portobello mushroom,
lettuce, relish £16

SAUCES

Béarnaise, chimichurri, peppercorn

FISH

Grilled seabream fillet
coco beans, samphire, lemon oil £20

Baked cod fillet
spiced lentils, courgette, toasted rice £22

Grilled octopus
squid, potato, chorizo, lemon £20

SIDES £4.50

Green beans

Tenderstem broccoli
with lemon & seed granola

Mac & cheese

Sweet Potato Fries

Truffled triple cooked chips

Skinny fries

DESSERTS £9

Sticky date pudding
crème fraîche, caramel sauce

Chocolate sundae
whipped cream, honeycomb, popping candy

British Cheeses
Seasonal selection
of four cheeses,
crackers £11

Pineapple carpaccio

Caramelised pear & ginger crumble
vanilla custard

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 is not complete without a stroll around the 376 acre estate - meticulously manicured by the National Trust. National Trust Members should present their membership cards, and for non-members a charge of £8.35 per person for lunch or £2 for dinner will be added to your account.

SIGNATURE COCKTAILS

Astor Fizz
sparkling wine,
Belvoir elderflower £8

Bloody Nancy
Chase English smoked vodka,
tomato juice £8

Bellini
Prosecco extra dry,
white peach nectar £8

SPARKLING WINE

Prosecco Il Fresco, Villa Sandi, Italy, NV
Taittinger Brut Réserve, Champagne, France, NV
Cavendish, Ridgeview, Sussex, England
Taittinger Prestige Rosé, Champagne, France, NV

125ml	bottle
£7.5	£35
£17	£70
£16	£80
£21	£99

WHITE

Picpoul de Pinet, Muret, South of France
Pinot Grigio, Alisia, Italy
Riesling, Trocken, S.A. Prum, Solitair, Germany
Sauvignon Blanc, Alan McCorkingdale, New Zealand
Chardonnay, Eve, Charles Smith, USA
Chablis, Seguinot, France
Chardonnay, Hartenberg Estate, Stellenbosch, South Africa
Sauvignon Blanc, Lapostolle, Chile
Pinot Gris, Little Beauty, New Zealand
Albarino, Pazo de Senoras, Spain
St Aubin, Chataniere, 1er Cru, Roux

125ml	250ml	bottle
£5	£10	£30
£6	£12	£30
£7	£14	£39
£9	£18	£55
£10	£20	£55
£10	£20	£60
		£40
		£45
		£51
		£55
		£130

ROSÉ

Cabernet D'Anjou, Loire Valley, France
Saint Sidoine, Provence, France

125ml	250ml	bottle
£6.5	£13	£42
£7	£14	£44

RED

Grenache Noir, Les Coteaux, Domaine Boutinot, France
Merlot, Lapostolle, Ropel Valley, Chile
Rioja Crianza, Hazana, Rioja, Spain
Chianti Classico, Cecchi, Italy
Malbec, Pawn, La Revancha, Mendoza, Argentina
Baron Carl, St Emilion, Bordeaux, France
Bodegas Juan Gil, Monastrell, Silver Label, Spain
Valpolicella, Ripasso, Villa Belvedere, Italy
Pinot Noir, Heritage de loach, California, USA
Little Beauty, Pinot Noir, New Zealand
Gevrey Chambertin, Vielle Vignes, Rossignol Trapet

125ml	250ml	bottle
£6	£12	£33
£7	£14	£40
£11	£22	£45
£8	£16	£45
£10	£20	£55
£15	£30	£80
		£46
		£50
		£60
		£70
		£130

DESSERT WINE & PORT

Fonseca Porto, Unfiltered, Portugal
Petit Guiraud, Chateau Guiraud, France
Chateau Coutet, Sauternes, Barsac, France

75ml	bottle
£7	£45
£12	£60
£14	£152

MOCKTAILS

Florida £7
Virgin Mary £7
Saint Clements £7

COCKTAILS

Astor Fizz £8
Bloody Nancy £8
Bellini £8
Aperol Spritz £18
Espresso Martini £18
Kir Royale £18
Cosmopolitan £18

BOTTLED BEERS & CIDERS

Curious Brew Lager 4.7% 330ml	£5.5	Curious Apple Cider 5.2% 330ml	£5.5
Goose Island IPA 5.9% 355ml	£6	Aspall's Cider 5.5% 330ml	£6.5
Meantime Wheat Beer 5.0% 330ml	£6	Bombardier 4.7% 500ml	£7.5
Rebellion Lager 4.4% 330ml	£6.5	Rebellion Red 4.5% 500ml	£8.5
Rebellion Blonde 4.3% 500ml	£6.5	London Pride 4.7% 330ml	£6.5
Becks Blue 0.5% 330ml	£6.5		

GIN

Bombay Sapphire 40% £11
Tanqueray 43.1% £11
Sipsmiths's Dry 41.6% £12
Botanist 46% £12
Hendricks 41.4% £13

VODKA

Belvedere 40% £12
Grey Goose 40% £13
William Chase Smoked 40% £14

WHISKY & BOURBON

Famous Grouse 40% £9
Jameson 40% £11
Jack Daniels 40% £11
Macallan Gold Single Malt 40% £11
Bulleit Rye 45% £11
Jonnie Walker Black 40% £12

RUM

Barcardi White 37.5% £11
Havana 7 Year Dark 40% £11

APERITIFS & DIGESTIFS

Iberia Xerez Sherry 18% £9
Campari 25% £9.5
Grand Marnier 40% £11
Cointreau 40% £11
Frangelico 20% £11
Disaronno 28% £11
Tia Maria 20% £11
Kahlua 20% £11
Bailey's 17% £11
Malibu 21% £11
Pimms No.1 Cup 25% £14
Remy Martin VSOP 40% £14

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