

C L I V E D E N

THE CLIVEDEN DINING ROOM
À LA CARTE

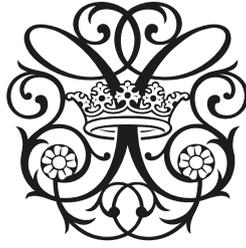
————— 350 YEARS OF HERITAGE —————

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.



CLIVEDEN

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

Seared Scallops £26

artichoke purée, hazelnuts, sea herbs
(Ce, M, Mo, N, SD)

Crab Salad £24

chilli, cucumber, apple, kaffir lime, kohlrabi
(C, E, M, SD)

Chicken and Duck Parfait £22

semi dried figs, fig and cherry chutney, crispy chicken skin, brioche
(G, M, SD)

Venison Carpaccio £22

root vegetables, parmesan, pickles, sherry vinaigrette
(M, Mu, SD)

Butternut Agnolotti £20

pumpkin seeds, sage, smoked butter and miso emulsion
(Ce, E, G, M, SD)

Winter Salad £20

salt baked celeriac, pickled kohlrabi, confit spelt
(G, 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



C L I V E D E N

À LA CARTE MENU

MAINS

Pan-fried Bass £48

squid, cockles, aubergine, baby fennel, bouillabaisse sauce
(Ce, F, M, Mo, SD)

Steamed Halibut £56

tomato fondue, courgette, basil, sauce Emelie
(E, F, M, Mo, SD)

The Whole Duck £56

caramelised breast, crispy wing, confit gizzards, chicory
(G, M, SD)

Beef Fillet £52

shallot purée, celeriac fondant, hen of the woods, beef jus
(Ce, M, SD)

Chickpea Panelle £30

courgette, basil, Romesco, tomato fondue, crispy chickpeas
(N, SD)

Crushed Artichoke, Chestnut, and Celeriac Roulade £32

hen of the woods, chestnut velouté, caramelised baby turnips
(G, SD)

Sides £7

broccoli | french beans | truffled potato purée

(VE) Vegan

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