



C L I V E D E N

## 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 over 350 years of powerful personalities, iconic parties and captivating drama.

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

Standing proud in the heart of the countryside on the Buckinghamshire-Berkshire border, just 40 minutes from Central London, overlooking the River Thames and surrounded by 376 acres of National Trust grounds, Cliveden is as spectacular as it is distinguished.



THE CLIVEDEN DINING ROOM

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RAW

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**Tuna carpaccio £18**

*dashi, radish, lemongrass*

**Fillet of beef tartare £19**

*smoked garlic, celeriac, sourdough*

**Smoked paprika cured monkfish £18**

*blood orange, sherry, oregano*

**Mersea rock oysters**

*spiced shallot vinegar*

£4 each 6 £22

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STARTERS

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**Heritage beetroot salad (v) £16**

*chicory, macadamia, quince*

**Heritage potato and onion terrine (v) £17**

*leek, sour cream, truffle*

**Winter black truffle risotto (v) 🍷 £18/£28**

*Parmesan, chive*

**Twice baked cheese soufflé (v) 🍷 £17**

*apple and walnut salad*

**Roasted wood pigeon £22**

*pear, gingerbread, salsify*

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



THE CLIVEDEN DINING ROOM

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FISH & SEAFOOD

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**Fillet of halibut £38**

*parsley root, watercress, kale*

**Cliveden fish stew £42**

*grey mullet, scallop, crayfish, shellfish bisque, sea herbs*

**Roasted cod loin £36**

*crab 'lasagna', fennel, apple*

**South coast Dover sole <sup>Ⓢ</sup> £55**

*grilled or meunière*

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MAIN COURSES

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**Loin of English rose veal £38**

*caramelised endive, pickled walnut*

**Creedy Carver chicken £38**

*hispi cabbage, prune, pancetta*

**Salt-baked celeriac (v) £28**

*grilled Calcot onion, chestnut, cavolo nero*

**Longhorn fillet of beef Wellington for two <sup>Ⓢ</sup> £80**

*roasted Roscoff onion, frisée salad*

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SIDE DISHES

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*£5 each*

**Potato purée**

**Maple and pecan glazed parsnips**

**Steamed spinach**

**Kale, almond,  
golden raisin**

**Crushed Pink Fir potatoes,  
lemon, chive**

**Mange tout, chilli,  
sesame**

*Dishes marked <sup>Ⓢ</sup> feature across the Iconic Luxury Hotels portfolio, showcasing recipes from both Cliveden and its sister properties. 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.*