



## THE CLIVEDEN DINING ROOM

### DESSERT WINES

<b>Lions de Suduiraut, Sauternes, France</b>	<b>2009</b>	<b>£14</b>
<b>Condrieu, Vendanges Tardives, France</b>	<b>2002</b>	<b>£24</b>
<b>Riesling Icewine, Helmut Lang, Austria</b>	<b>2015</b>	<b>£12</b>
<b>Vin de Constance, Klein Constantia, South Africa</b>	<b>2015</b>	<b>£24</b>
<b>Tokaji Aszu, 5 Puttonyos, Henye, Hungary</b>	<b>2015</b>	<b>£16</b>
<b>Tasting of 3 Fortified Wines</b> (50ml each)		<b>£20</b>

*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.*



## THE CLIVEDEN DINING ROOM

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### DESSERTS

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**Banana, peanut and caramel £14**

*milk chocolate, caramelised banana, yoghurt sorbet*

**Vanilla soufflé £14**

*poached pear, 100% chocolate sorbet*

**Passion fruit tart £14**

*lime, mango and mint sorbet*

**White chocolate panna cotta £12**

*coffee, orange, almond sablé*

**Pineapple carpaccio <sup>Ⓢ</sup> £12**

*coconut, lemongrass*

**Selection of cheeses from the trolley £15**

*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.*