



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.



C L I V E D E N

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 Gueldenstaedtii

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

Cured ChalkStream Trout | £24

trout mousse, dashi, sea herbs

(F, M, SD)

Brixham Crab Salad | £24

brown crab crisp, Sauternes jelly

(C, Ce, M, SD)

Spring Salad (P) | £19

asparagus, baby leeks, watercress, dill, green goddess dressing

(G, N)

Pea Risotto (V) | £19 / £28

broad beans, confit shallots

(Ce, M, SD)

Pigeon and Duck Liver Terrine | £24

rhubarb gel, pancetta, spring onion, toasted brioche

(Ce, E, G, M, SD)

Morel and Beef Agnolotti | £19

wild garlic, sea herbs

(E, G, M, SD)

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

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.



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À LA CARTE MENU

MAINS

Grilled Lemon Sole | £45

truffle gratin, cauliflower velouté

(Ce, F, M)

Lobster Tail | £65

lobster dumpling, black garlic, saffron bisque

(C, Ce, G, M)

Asparagus and Jersey Royal (P) | £32

pea, mint, pine

(Ce, G, M)

Lamb Cannon | £45

spring green pie, sweetbread, wild garlic

(Ce, M, SD)

Dry-Aged Beef Fillet | £50

ox cheek, pickled mustard, grolot onion

(Ce, M, Mu, SD)

SIDES

£6.50 Each

Truffled Potato

(G, M)

Garlic Spinach

Lemon and Lime Broccoli

(M)

INVISIBLE CHIPS

£3.50 Each | 0% Fat 100% Charity

By purchasing a portion of Invisible Chips, you will be helping to support people who work in hospitality and whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.

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