



C L I V E D E N

£165 PER PERSON

GROUP TASTING MENU

Textures of Artichoke

*Jerusalem artichoke, violet artichoke*

(SD)

Smoked Chicken Rillettes

*celeriac and rocket salad*

(E, G, M, SD)

Pumpkin Risotto (PB+)

*toasted seeds, cranberry*

(Ce, M, Se)

Pan-Fried Bass

*braised fennel, confit tomato, saffron sauce*

(Ce, F, M)

Fillet of Beef

*thyme and garlic potato, heritage carrots, red wine sauce*

(Ce, M)

Tropical Lemon

*pineapple, mango*

(Ce, E, G, M)

Chocolate Mille-Feuille

*dark chocolate ganache*

(E, G, M, N)

(PB) Plant-based (PB+) Plant-based available (V) Vegetarian

ALLERGEN KEY – [Ce] CELERY, [C] CRUSTACEANS, [M] MILK, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE