



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