



C L I V E D E N

£115 PER PERSON

STARTERS

Duck and Chestnut Terrine

brioche, spiced chutney

(E, G, M, Mu, SD)

Cured Salmon

green apple, yuzu, ginger

(Ce, F, SD)

Cliveden 66 Prawn Cocktail

Cliveden 66 Marie Rose, little gem, sourdough

(C, E, F, G, M)

Pumpkin Risotto (PB+)

toasted seeds, cranberry

(Ce, M, Se)

Smoked Chicken Rillettes

celeriac and rocket salad

(E, G, M, SD)

Textures of Artichoke

Jerusalem artichoke, violet artichoke

(SD)

(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



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MAINS

Fillet of Beef | £7 supplement
thyme and garlic potato, heritage carrots, red wine sauce
(Ce, M)

Roast Creedy Carver Chicken
lemon mash, Tenderstem broccoli
(Ce, M, SD)

Pan-Fried Bass
braised fennel, confit tomato, saffron sauce
(Ce, F, M)

Roasted Cod
coco beans, piquillo, chorizo
(Ce, F, M)

Beetroot Ravioli
pecan, goat's cheese
(Ce, E, G, M)

Truffle Gnocchi
wild mushrooms, spinach
(Ce, E, G, M)

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DESSERTS

Chocolate Mille-Feuille

dark chocolate ganache

(E, G, M, N)

White Chocolate and Blackberry Delice

confit blackberry, anise

(Ce, E, G, M)

Salted Caramelised Custard Tart

banana, toffee

(E, G, M)

Tropical Lemon

pineapple, mango

(Ce, E, G, M)

Apple Tarte Tatin (PB+)

bourbon vanilla ice cream

(Ce, E, G, M)

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