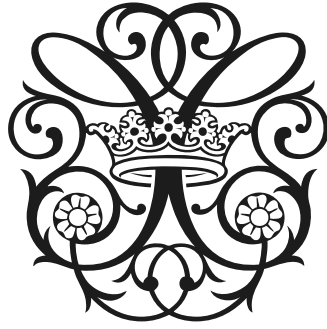




C L I V E D E N

THE CLIVEDEN DINING ROOM
À LA CARTE

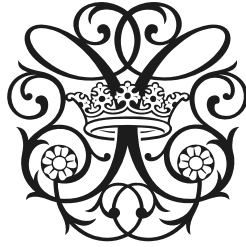
350 YEARS OF HERITAGE

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.



CLIVEDEN

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.

10G £35 | 30G £100

Oscietra Caviar

SPECIES - ACIPENSER
GUELLENSTAEDTII

Harvested at 12 years, this elegant caviar offers hints of crustaceans whilst maintaining an opulent signature buttery and nutty flavour.

10G £45 | 30G £120

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..

10G £130 | 30G £390

STARTERS

Cured Mackerel £22

glazed pak choi, oyster espuma

Crab Salad £26

compressed apple, pear jelly, kohlrabi

Quail Two Ways £24

seared breast, crispy confit leg, sweetcorn and truffle

Venison Suet Pudding £24

carrot purée, pickled blackberries, venison jus

Butternut Squash Agnolotti £20

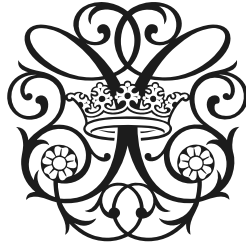
delica, sage, tomato and miso emulsion

Artichoke and Pear Salad £20

walnuts, pickled apple

Please speak to a member of the team if you have any allergies or intolerances before placing your order, or request our allergen folder for detailed allergen information

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT



C L I V E D E N

À LA CARTE MENU

MAINS

Pan-Fried Bass £52

seafood, saffron potato, jerusalem artichoke, bouillabaisse sauce

Poached Halibut £56

salsify, cavolo nero, sauce Emelie

Beef Fillet £56

celeriac, slow cooked short rib, caramelised shallot, truffle, beef jus

Roasted Duck Breast £52

confit leg pastilla, beetroot, crispy farro, duck jus

Celeriac and Lentil Tagine £28

beluga lentils, truffle, cumin potato crisp

Brassicas and Hen of the Woods £32

roasted cauliflower, cavolo nero, hazelnuts, chestnut velouté

Sides £7

brown butter ratté mash | French & runner beans, confit shallot, lemon balm | Tenderstem broccoli

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