



# THE Astor GRILL

## NIBBLES

**Black Bomber  
Cheddar Croquettes (V) £14**  
Caramelised Onion Ketchup  
(E, G, M, SD)

**Crudités (PB) £10**  
Hummus, Seasonal Vegetables  
(Se)

**Bread and Olive Board £12**  
Grilled Focaccia, Sourdough,  
Smoked Rapeseed Oil, Mixed Olives  
(Ce, G, SD)

## STARTERS

*We recommend ordering 3 to 4 dishes to share between 2 diners*

**Pissaladière £13**  
Caramelised Onions, Anchovies,  
Black Olives  
(F, G, SD)

**Beef Tartare £20**  
Confit Egg Yolk, Smoked Bourbon Ketchup  
(E, G, Mu, SD)

**Caprese Salad £18**  
Isle of Wight tomatoes, Mozzarella, Basil  
(M, SD)

**Astor Grill Prawn Cocktail £18**  
Popcorn Prawns, Lemongrass Mayonnaise  
(C, E, F, G, SD)

**Cured Salmon Carpaccio £18**  
Iconic Gin, Pickled Cucumber, Dill Oil  
(F, SD)

## SALADS & PLANT-BASED

**Goat Cheese Salad (V)  
£17 / £19**  
Sourdough Bread, Beetroot  
and Honey Mustard  
(G, M, Mu, N)

**Cliveden Superfood Salad (PB)  
£16 / £19**  
Baby Spinach, Kale, Tenderstem Broccoli,  
Quinoa, Pomegranate,  
Toasted Sunflower Seeds  
(SD, Se)

**Cliveden Cobb Salad (V)  
£16 / £18**  
Hen's Egg, Baby Gem,  
Tomato, Cucumber, Avocado  
(E, Mu)

**add Grilled Chicken, Salmon or Tuna £11**

## MAINS

**Miso-Glazed Cod £30**  
Asian Salad, Potato Croquette  
(E, F, G, S, Se)

**Cliveden Fish & Chips £30**  
Garden Peas, Triple-Cooked  
Chips, Tartare Sauce, Curry Sauce  
(E, F, G, Mu, SD)

**Beef Rib £32**  
Mustard Coleslaw  
(Ce, E, G, Mu, S, SD)

**Gnocchi (\*PB) £26**  
Peas, Broad Beans, Pesto, Parmesan  
(G, M)

**Aubergine Parmigiana (V) £28**  
Spenwood Cheese, Lemon Verbena,  
Confit Tomatoes  
(M)

## GRILLS

**Chicken Paillard £32**  
Rocket & Parmesan Salad,  
Grilled Mediterranean Vegetables  
(M, SD)

**Astor Burger £28**  
Maple-Cured Bacon,  
Monterey Jack Cheese, Caramelised  
Onions, Cliveden Burger Sauce, Fries  
(E, G, M, SD)

**Grilled Bass £35**  
Crushed New Potatoes, Romesco Sauce,  
Fennel Salad  
(F, M, N, SD)

**Aged Sirloin on the Bone £38**  
Triple-Cooked Chips, Béarnaise Sauce  
(E, M, SD)

**Mushroom Burger (PB) £26**  
Caramelised Onion, Burger Sauce, Fries  
(G, S, SD)

## SIDES

£5.50 Each

**Garlic Flat Cap  
Mushrooms (PB)**

**Tenderstem Broccoli (PB)**  
(SD)

**Confit Potato (PB)**  
black garlic ketchup (G, SD)

**Parmesan and  
Truffle Fries (V) (M)**

## DESSERTS

**Eton Mess £13**  
Meringue, Blueberries, Lavender  
Chantilly  
(E, M)

**Selection of Cheeses £15**  
(Ce, E, G, M, N, SD)

**Rhubarb Panna Cotta (PB) £13**  
Confit Rhubarb, Rhubarb Sorbet  
(S, SD)

**Dark Chocolate Tart £14**  
Honeycomb, Clotted Cream  
(E, G, M, SD)

**New York Cheesecake £13**  
Dulce de Leche Cream  
(E, M)

(PB) Plant-based (\*PB) Plant-based available (V) Vegetarian

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

*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.  
A visit to Cliveden wouldn't be complete without a stroll around the meticulously maintained National Trust estate. A nominal National Trust fee of £10 per person for lunch or £2 per person  
for dinner will be added to your bill. NT members should present their membership cards in order for this to be waived.*



## SIGNATURE COCKTAILS

**Astor Fizz** *Giving the classic Tom Collins a twist with Belvoir elderflower cordial, this cocktail originates from Lady Astor's very own recipe book!*  
Gin, Elderflower Cordial, Lemon Juice, Soda Water £20

**1894 Old Fashioned** *An innovative take on a timeless classic, this cocktail pays homage to the historic moment when Lord Astor acquired Cliveden House.*  
Calvados, Angostura Bitters, Brown Sugar, Cinnamon £22

**Fountain of Love Mojito** *An exclusive rendition of the mojito that combines the invigorating zest of lime and mint with the seasonal flavour of cranberries.*  
Rum, Lime, Mint, Cranberry £20

**Bitter Nancy** *Much like Nancy Astor, this cocktail is bold and unapologetically unique. The flavourful rum embodies her resolute and unwavering spirit, while the fiery ginger beer mirrors her unyielding determination and passion.*  
Dark Spicy Rum, Ginger Beer £20

## MOCKTAILS

**Wilson Honey**, Lime, Pineapple Juice, Tonic Water £14

**Water Garden Mocktail** Blue Curaçao Syrup, Lemonade, Soda £14

**Orchard** Elderflower Cordial, Apple Juice, Lemonade £14

## NON-ALCOHOLIC

**Wild Idol**, Sparkling Alcohol Free

125ml bottle  
£14 £75

## CHAMPAGNE

**Laurent-Perrier 'Héritage'**, Champagne, France

**Laurent-Perrier 'Rosé'**, Champagne, France

125ml bottle  
£20 £95  
£23 £130

## SPARKLING WINE

**Nyetimber, Classic Cuvee**, England

**Nyetimber, Rosé**, England

**Nyetimber, Blanc de Blancs**, England

**Nyetimber, 1086**, England

125ml bottle  
£17 £80  
£18 £85  
£22 £110  
£400

## WHITE

**Wild Garden, Chenin Blanc**, Cape Coast, South Africa

**Bellardent, Picpoul de Pinet**, Languedoc-Roussillon, France

**Bishop's Leap, Sauvignon Blanc**, Marlborough, New Zealand

**Fontanassa 'Gavi di Gavi Rovereto'**, Piemonte, Italy

**Millet Roger, Sancerre**, Loire Valley, France

**Domaine Christophe Camu, Chablis**, Burgundy, France

**Maison Roche de Bellene, Chardonnay**, Burgundy, France

**Louis Jadot, Meursault**, Burgundy, France

175ml bottle  
£12 £45  
£14 £55  
£18 £68  
£19 £72  
£20 £75  
£21 £80  
£75  
£220

## ROSÉ

**Berne, Esprit Méditerranée**, IGP Méditerranée, France

175ml bottle  
£17 £70

## RED

**Boccantino Primitivo Susumaniello**, Apulia, Italy

**Quinta dos Murças, Assobio Tinto**, Douro, Portugal

**Castelli Del Gravepesa 'Chianti Classico Riserva'**, Tuscany, Italy

**Las Piedras Pura Vid, Malbec**, Mendoza, Argentina

**Cantina Tramin, Blauburgunder-Pinot Nero**, Alto Adige, Italy

**Valserrano 'Bodega de la Marquesa Rioja Crianza'**, Rioja, Spain

**Château du Moulin Rouge, Haut-Médoc**, Bordeaux, France

**Tenuta San Leonardo 'Terre'**, Alto Adige, Italy

**Château Milhau-Lacugue, Cuvée Magali**, Languedoc-Roussillon, France

175ml bottle  
£12 £45  
£17 £65  
£18 £70  
£19 £72  
£20 £75  
£20 £78  
£24 £90  
£65  
£75

## DESSERT WINE & PORT

**Quinta da Silveira, 10 YO Tawny Port**, Portugal (750ml bottle)

**Taylor's, LBV Port**, 2019 Portugal (750ml bottle)

**DV by Chateau Doisy-Vedrine's**, Sauternes, France (375ml bottle)

70ml bottle  
£15 £80  
£10 £90  
£14 £70

## BOTTLED BEERS & CIDERS

**Rebellion Lager** 4.4% 330ml

**Rebellion Blonde** 4.3% 500ml

**Rebellion Red** 4.5% 500ml

**Peroni** 4.7% 330ml

£9.30

£12

£12

£9.30

**Moretti** 4.6% 330ml

**Estrella** 4.6% 330ml

**Aspall Cider** 5.5% 330ml

**UNLTD-Lager & IPA** 0.5% 330ml

£7.50

£9.30

£9.30

£9.30

*All spirits are served in 50ml measures, 25ml measures are available on request.  
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.*