

C L I V E D E N

THE CLIVEDEN DINING ROOM  
PLANT BASED À LA CARTE

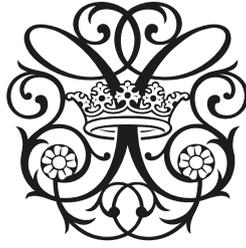
————— 350 YEARS OF HERITAGE —————

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.



C L I V E D E N

## PLANT BASED À LA CARTE MENU

---

### STARTERS

---

*Winter Salad* £20

salt baked celeriac, pickled kholrabi, confit spelt  
(G, SD)

*Truffle Risotto* £20/£28 (VE)

chives, prosociano  
(Ce)

---

### MAINS

---

*Chickpea Panelle* £30

courgette, basil, romesco, tomato fondue, crispy chickpeas romesco  
(N, SD)

*Crushed Artichoke, Chestnut, and Celeriac Roulade* £32

hen of the woods, chestnut velouté, caramelised turnips  
(G, SD)

*Sides* £7

broccoli | french beans | truffle sautéed potatoes

---

### DESSERTS

---

*Spiced Pineapple* £16 (VE)

passion fruit, coconut sorbet

*Confit Blackberry* £16

vanilla, chocolate, blackberry sorbet  
(G, N, SD)

(VE) Vegan

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

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* £48

squid, cockles, aubergine, baby fennel, bouillabaisse sauce  
(Ce, F, M, Mo, SD)

*Steamed Halibut* £56

tomato fondue, courgette, basil, sauce Emelie  
(E, F, M, Mo, SD)

*The Whole Duck* £56

caramelised breast, crispy wing, confit gizzards, chicory  
(G, M, SD)

*Beef Fillet* £52

shallot purée, celeriac fondant, hen of the woods, beef jus  
(Ce, M, SD)

*Chickpea Panelle* £30

courgette, basil, Romesco, tomato fondue, crispy chickpeas  
(N, SD)

*Crushed Artichoke, Chestnut, and Celeriac Roulade* £32

hen of the woods, chestnut velouté, caramelised baby turnips

*Sides* £7

broccoli | french beans | truffled potato purée

(VE) Vegan

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

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