



CLIVEDEN

THE GREAT CLIVEDEN JOURNEY

Five-Course Tasting Menu | £125 Seven-Course Tasting Menu | £165
(excludes Beef and Scallop courses)

Oscietra Caviar

rhubarb, Japanese pancake
(E, F, G, M)

Wagyu Beef

violet artichoke
(G, SD)

Scallop Two-Ways

seared and ceviche, vanilla, apple
(F, M, Mo, SD)

Morel Ravioli

asparagus, lemon thyme
(Ce, E, G, M)

Lamb Cannon

wild garlic, peas
(Ce, M, SD)

Cheeses from the Trolley

(£15 supplement for four cheeses)
(Ce, G, M, SD)

Gooseberry Pavlova

lemon basil granita
(E, G, M)

Cliveden Cigar

tonka bean mousse, Baileys crèmeux, hazelnut
(E, G, M, N)

Tea, Coffee, and Bonbons

WINE PAIRINGS

Classic Selection | Five Course £75 - Seven Course £100

Showcasing a selection of wines made with passion, and expressing character and terroir.

Sommeliers' Cellar Selection | Five Course £125 - Seven Course £160

Indulge in a rare selection of premium cuvées, highlighting some of the world's great vineyards.

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

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.