



C L I V E D E N

THE GREAT CLIVEDEN JOURNEY

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 crémeux, hazelnut
(E, G, M, N)

Tea, Coffee, and Bonbons

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

Seven-Course Tasting Menu | £165

WINE PAIRINGS SELECTION

Classic Selection
Five Course £75 - Seven Course £100

Sommeliers' Cellar Selection
Five Course £125 - Seven Course £165

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.