



C L I V E D E N

CELLAR JOURNEY

2 canapés and 10-course tasting menu: £180

Classic wine flight: £130

Japanese Milk Bread

whipped pine butter
(E, G, M)

Laurent-Perrier, Héritage Brut, Champagne, France, NV

Crab Salad

chicken consommé, Oscietra caviar
(Ce, E, F, G, M)

Marinic, Malvazija, Vipavska Dolina, Slovenia, 2020

Venison Ravioli

chestnut velouté, Guanaja chocolate
(E, G, M)

Michele Chiarlo, Barbaresco Reyna, Piemonte, Italy, 2020

Scallop Tartare

fennel, apple, bergamot
(Mu, Sd)

Domaine Christophe Camu, Chablis, Burgundy, France, 2024

Duck and Orange

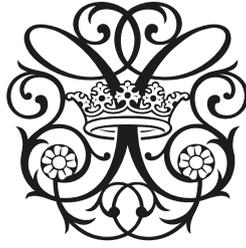
chicory, duck liver sauce
(Ce, SD)

Cantina Tramin, Blaüburgunder, Alto Adige, Italy, 2024

(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



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Confit Sole

Champagne crème, dill emulsion
(F, Ce, SD)

Esporão Reserva, Alentejo, Portugal, 2022

Beef Fillet

black truffle, celeriac

Le Clef de Voute, Saint-Émilion Grand Cru, Saint-Émilion, France, 2019

Blackberry and Thyme

blackberry sorbet, thyme syrup

Andrew Quady, Elysium Black Muscat, California, USA, 2022

Cliveden Cigar

tonka and hazelnuts

(E, G, M, N)

Vin Santo by Gaia, 8 Years Old, Santorini, Greece, NV

Cannelle

lille crème

Lillet Based Cocktail

(VE) Vegan

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