



C L I V E D E N

THE GREAT PLANT-BASED CLIVEDEN JOURNEY

Texture of Artichoke

confit violet artichoke, crushed Jerusalem artichoke

(Ce)

Spring Salad

asparagus, baby leeks, watercress, dill, green goddess dressing

(G)

Grilled Asparagus

pea, mint, pine

(Ce, G)

Summer Truffle Risotto

chives

(Ce)

Alliums

leek purée, shiso, pickled onions

(G, S, SD, Se)

Poached Apricot

vanilla, almond sponge

(G, N)

Raspberries and Cream

raspberries compôte, whipped plant cream

(G, S)

Tea, Coffee, and Bonbons

Five-Course Tasting Menu | £125

(excludes Spring Salad and Grilled Asparagus 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.