

THE
Astor
GRILL

NIBBLES

**Black Bomber
Cheddar Croquettes (V)** £14
Caramelised Onion Ketchup
(E, G, M, SD)

Crudités (PB) £10
Hummus, Seasonal Vegetables
(Ce, Se)

Bread and Olive Board £12
Grilled Focaccia, Sourdough, Aged Balsamic,
Olive Oil, Mixed Olives
(Ce, G, M, SD)

STARTERS

We recommend ordering 3 to 4 dishes to share between 2 diners

Pissaladière £13
Caramelised Onions, Anchovies,
Black Olives
(F, G, SD)

Beef Tartare £20
Confit Egg Yolk, Smoked Ketchup
(E, G, Mu, SD)

Caprese Salad £18
Isle of Wight Tomatoes, Mozzarella, Basil
(M, SD)

Astor Grill Prawn Cocktail £18
Popcorn Prawns, Lemongrass Mayonnaise
(C, E, F, G, SD)

Cured Salmon Carpaccio £18
Iconic Gin, Pickled Heritage Beetroot, Nasturtiums
(Ce, F, SD)

SALADS & PLANT-BASED

Rosary Goat's Cheese Salad (V)
£17 / £19
Sourdough Bread, Peach, House
Vinaigrette, Pecan
(G, M, Mu, N, SD)

Cliveden Superfood Salad (PB)
£16 / £19
Baby Spinach, Kale, Tenderstem Broccoli,
Quinoa, Pomegranate,
Toasted Sunflower Seeds
(SD, Se)

Cliveden Cobb Salad (V)
£16 / £18
Hen's Egg, Baby Gem,
Tomato, Cucumber, Avocado
(E, Mu)

add Grilled Chicken, Salmon or Falafel £11

MAINS

Miso-Glazed Cod £30
Asian Salad, Potato Croquette
(E, F, G, S, Se)

Cliveden Fish & Chips £30
Garden Peas, Triple-Cooked
Chips, Tartare Sauce, Curry Sauce
(E, F, G, Mu, SD)

Lentil & Mushroom Burger (PB) £26
Caramelised Onion, Burger Sauce, Fries
(G, S, SD)

Gnocchi (*PB) £26
Peas, Broad Beans, Pesto, Parmesan
(G, M)

Aubergine Parmigiana (V) £28
Spenwood Cheese, Lemon Verbena, Confit Tomatoes
(M)

GRILLS

Chicken Paillard £32
Rocket & Parmesan Salad,
Grilled Mediterranean Vegetables
(M, SD)

Astor Burger £28
Maple-Cured Bacon,
Monterey Jack Cheese, Caramelised
Onions, Cliveden Burger Sauce, Fries
(E, G, M, SD)

Grilled Bass £35
Crushed New Potatoes, Romesco Sauce,
Fennel Salad
(F, M, N, SD)

Aged Sirloin on the Bone £38
Triple-Cooked Chips, Béarnaise Sauce
(E, M, SD)

Grilled Leg of Herdwick Lamb £38
Fondant Potato, Crushed Peas, Mint Jus
(Ce, M)

SIDES

£5.50 Each

**Garlic Flat Cap
Mushrooms (PB)**

Tenderstem Broccoli (PB)
(SD)

Baby Gem Wedge (V)
Caesar sauce, crispy onions (E,
G, Mu)

**Parmesan and
Truffle Fries (V)**
(M)

DESSERTS

Eton Mess £13
Meringue, Mixed Berries, Chantilly
(E, M)

Selection of Cheeses £15
(Ce, E, G, M, N, SD)

Vanilla Panna Cotta £13
Passion fruit, Toasted Pistachio
(M, N)

Dark Belgian Chocolate Truffle Mousse (PB) £14
Cherry Compote
(S)

New York Cheesecake £13
Dulce de Leche Cream
(E, M)

(PB) Plant-based (*PB) Plant-based available (V) Vegetarian

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

*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.
A visit to Cliveden wouldn't be complete without a stroll around the meticulously maintained National Trust estate. A nominal National Trust fee of £13.50 per person for lunch or £2 per person
for dinner will be added to your bill. NT members should present their membership cards in order for this to be waived.*

SIGNATURE COCKTAILS

- Astor Fizz** *A twist on the classic Tom Collins, the addition of elderflower cordial balances tart and sweet perfectly.*
Iconic Gin, Elderflower Cordial, Lemon Juice, Soda Water £20
- 1894 Old Fashioned** *An innovative take on a timeless classic, this cocktail pays homage to the historic moment when Lord Astor acquired Cliveden House.*
Calvados, Angostura Bitters, Brown Sugar, Cinnamon £22
- Fountain of Love** *The grand sculpture depicts cherubs discovering the elixir from The Fountain of Love. Enjoy the gentle heat from ginger beer with sweet tartness of raspberries in this cocktail.* Rum, Lime, Raspberry, Mint, Ginger Beer £20
- Spirit of Liberty** *The bronze statue by Dumont sits above the clock tower and can be seen for miles around. This drink has been created to resemble the modern and innovative taste which the Duke of Sutherland was known for.* Dark Rum, Cointreau, Honey, Nyetimber £22

MOCKTAILS

- Despite hosting extravagant parties with glamour and grace, Lady Astor was famous for being teetotal.*
- Cliveden 75** *Crisp and refreshing like its alcoholic counterpart The French 75, this is an elegant drink.* Tanqueray 0.0%, Lemon, Wild Idol £16
- Lavender Garden** *Take a walk through the renowned gardens of the estate.* Seedlip Grove 42, Lavender, Blackberry, Lemon, Soda £14
- Shirley Temple** *This fun mocktail pays homage to the Astors' American lineage.* Ginger Ale, Grenadine, Maraschino, Orange Juice £14
- The No-Groni** *Same Iconic bite, just playing it sober.* Lyre's Rosso, Lyre's Italian Orange, First Light £16

NON-ALCOHOLIC	125ml	bottle
Wild Idol, Sparkling Alcohol Free	£14	£75

CHAMPAGNE	125ml	bottle
Laurent-Perrier ‘Héritage’, Champagne, France	£20	£95
Laurent-Perrier ‘Rosé’, Champagne, France	£23	£130

SPARKLING WINE	125ml	bottle
Nyetimber, Classic Cuvee, England	£17	£80
Nyetimber, Rosé, England	£18	£85
Nyetimber, Blanc de Blancs, England		£110
Nyetimber, 1086, England		£400

WHITE	175ml	bottle
Wild Garden, Chenin Blanc, Cape Coast, South Africa	£12	£45
Bellardent, Picpoul de Pinet, Languedoc-Roussillon, France	£14	£55
Bishop’s Leap, Sauvignon Blanc, Marlborough, New Zealand	£18	£68
Fontanassa ‘Gavi di Gavi Rovereto’, Piemonte, Italy	£19	£72
Millet Roger, Sancerre, Loire Valley, France	£20	£75
Domaine Christophe Camu, Chablis, Burgundy, France	£21	£80
Maison Roche de Bellene, Chardonnay, Burgundy, France		£75
Louis Jadot, Meursault, Burgundy, France		£220

ROSÉ	175ml	bottle
Berne, Esprit Méditerranée, IGP Méditerranée, France	£17	£70

RED	175ml	bottle
Boccantino Primitivo Susumaniello, Apulia, Italy	£12	£45
Quinta dos Murças, Assobio Tinto, Douro, Portugal	£17	£65
Castelli Del Gravepesa ‘Chianti Classico Riserva’, Tuscany, Italy	£18	£70
Las Piedras Pura Vid, Malbec, Mendoza, Argentina	£19	£72
Cantina Tramin, Blauburgunder-Pinot Nero, Alto Adige, Italy	£20	£75
Valserrano ‘Bodega de la Marquesa Rioja Crianza’, Rioja, Spain	£20	£78
Château du Moulin Rouge, Haut-Médoc, Bordeaux, France	£24	£90
Tenuta San Leonardo “Terre”, Alto Adige, Italy		£65
Château Milhau-Lacugue, Cuvée Magali, Languedoc-Roussillon, France		£75

DESSERT WINE & PORT	70ml	bottle
Quinta da Silveira, 10 YO Tawny Port, Portugal (750ml bottle)	£15	£80
Taylors, LBV Port, 2019 Portugal (750ml bottle)	£10	£90
DV by Chateau Doisy-Vedrine, Sauternes, France (375ml bottle)	£14	£70

BOTTLED BEERS & CIDERS

Rebellion Lager 4.4% 330ml	£9.30	Moretti 4.6% 330ml	£7.50
Rebellion Blonde 4.3% 500ml	£12	Estrella 4.6% 330ml	£9.30
Rebellion Red 4.5% 500ml	£12	Aspall Cider 5.5% 330ml	£9.30
Peroni 4.7% 330ml	£9.30	UNLTD-Lager & IPA 0.5% 330ml	£9.30

*All spirits are served in 50ml measures, 25ml measures are available on request.
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