



C L I V E D E N

THE CLIVEDEN DINING ROOM À LA CARTE

350 YEARS *of* **HERITAGE**

When a house is as beautiful as this, it's only right that it has been at the centre of so many moments in history.

Built in 1666 by the 2nd Duke of Buckingham, Cliveden has remained the pinnacle of intrigue and glamour throughout its illustrious past, right up to the present day, proudly celebrating more than 350 years of powerful personalities, iconic parties and captivating drama.

From Winston Churchill to Gandhi, George Bernard Shaw to Queen Victoria herself, Cliveden has played host to a long list of esteemed guests as well as characterful owners such as the irrepressible Nancy Astor.

Standing proud in the heart of the countryside on the Buckinghamshire-Berkshire border, overlooking the River Thames and surrounded by 376-acres of National Trust grounds, Cliveden is as spectacular as it is distinguished.



THE CLIVEDEN DINING ROOM

À LA CARTE MENU

CAVIAR

ROYAL BELUSKI CAVIAR

Species - Acipenser Schrenki

A rounded flavour, very buttery with a distinctive, firmer texture than other caviars, giving great mouthfeel.

Colour: light browns to gold

10G £38 | 30G £100

OSCIETRA CAVIAR

Species - Acipenser Gueldenstaedtii

Produced from a younger fish, this has a beautiful light and delicate nutty flavour.

Colour: brown to golden brown

10G £40 | 30G £105

IMPERIAL BELUGA CAVIAR

Species - Huso Huso

Very rich and luxurious in texture and flavour. Light oyster notes on what is a long but smooth finish.

The king of caviars produced by Shilat to a traditional recipe.

Colour: pearlescent grey

10G £108 | 30G £300

Elevate your experience with Champagne Laurent-Perrier Grand Siècle Iteration No. 26. A blend of silky, mineral flavours, accented by notes of honeysuckle, flaked almonds and clementine. £60 – 125 ml £300 – 750ml

STARTERS

Confit Lemon Sole  | £24

broccoli, gooseberries, lemon sauce

(F, SD)

Brixham Crab Salad | £24

brown crab doughnut, pear jelly

(Ce, E, F, G, M)

Winter Truffle Risotto (V)  | £20/£28

chives, parmesan

(Ce, M)

Autumn Beetroot Salad (P) | £19

beetroot consommé, confit yellow plum

(G)

Barbecue Quail £20/£28


sweetcorn, shallot and pine sauce

(E, G, M)

Venison Tartare | £19

hibiscus, Java pepper

(G, Mu, SD)

Dishes marked  feature across the Iconic Luxury Hotels portfolio, showcasing recipes from both Cliveden and its sister properties. 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.

(P) Plant-based

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



THE CLIVEDEN DINING ROOM

À LA CARTE MENU

MAINS

Wild Halibut | £45
kohlrabi, capers, burnt butter dashi
(Ce, F, M)

Poached Bass | £45
red wine, Jerusalem artichoke, fermented grape
(Ce, F, M, SD)

Artichoke Ravioli (V) | £32
cep foam, confit shallot
(Ce, E, G, M)

Best of Brassicas (V) | £28
cauliflower cheese, savoy cabbage, red cabbage sauce
(G, M)

Roasted Duck Breast | £45
confit leg, pistachio, cherry
(Ce, M, N, SD)

Dry-Aged Beef Fillet | £45
barbecued shin, charred leek, shiso
(Ce, M, SD)

SIDES

£6.50 Each

Garlic Spinach


Spiced Polenta

Lemon and Lime Broccoli

INVISIBLE CHIPS

£3.50 Each | 0% Fat 100% Charity

By purchasing a portion of Invisible Chips, you will be helping to support people who work in hospitality and whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.

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