



## CLIVEDEN

### CAVIAR

#### *Imperial Caviar*

SPECIES - ACIPENSER  
SCHRENCKII X HUSO DAURICUS

A large egg-size caviar with earthy, creamy almond flavours and subtle undertones of black trumpet mushroom.

15G £50 | 30G £95

#### *Oscietra Caviar*

SPECIES - ACIPENSER  
GUELLENSTAEDTII

Harvested at 12 years, this elegant caviar offers hints of crustaceans whilst maintaining an opulent signature buttery and nutty flavour.

15G £52.50 | 30G £100

#### *Imperial Beluga Caviar*

SPECIES - HUSO HUSO

Large eggs, very rich and luxurious in texture and flavour. An initial burst of salt followed by subtle flavours of the sea, with a creamy, buttery and nutty finish..

15G £150 | 30G £290

### STARTERS

#### *Guinea Fowl Terrine £24*

rhubarb and apple chutney, pickles, brioche  
(Ce, E, G, M, Mu, SD)

#### *Venison Suet Pudding £24*

carrot puree, blackberries, jus  
(Ce, E, G, F, M, SD)

#### *Sea Bream Crudo £22*

olive tapenade, blood orange, pistachio  
(F, N, SD)

#### *Langoustines £28*

spiced beluga lentils, lemon broccoli puree  
(Ce, Cr, E, M, S, SD)

#### *Potato and Herb Gnocchi £20 / £28 (V) (PB+)*

yellow leg chanterelle, spring greens  
(E, G, M, S)

#### *Spring Salad £18 (PB)*

spring vegetables, green goddess dressing  
(Mu, N, SD)

any starter can be finished off with freshly grated truffle at the table £10 supplement

ICONIC  
Hotels & Resorts



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

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



C L I V E D E N

## MAINS

### *Pan-fried Halibut £54*

cauliflower, smoked pike roe, beurre noisette  
(F, M, SD)

### *Pollack and Lobster £56*

lobster ballotine, leeks, bisque  
(Ce, Cr, E, F, M, SD)

### *Black Garlic and Foie Gras Chicken £56*

roasted on the crown, confit leg, asparagus and morels  
(G, M, S, SD)

### *Lamb Cannon £54*

sticky lamb shoulder, carrots, wild garlic, peas and mint  
(Ce, Cr, E, M, S, SD)

### *Asparagus and Morels £32 (V) (PB+)*

Jersey royals, wild garlic pesto, pea and mint velouté  
(Ce, M, S)

### *Broccoli £28 (PB)*

buckwheat, vegan xo sauce, lemon and broccoli puree  
(G, S, SD)

## SIDES

### *Sautee Jersey Royals £7*

herbs fin, potato crumb

### *Wilted Spinach £7*

watercress puree, roasted  
pine nuts

### *Tenderstem Broccoli £7*

lemon, red shiso cress

### *Mixed Leaf Salad £7*

Radicchio, Castelfranco,  
endives, baby gem, pickled  
radish, honey and lemon  
dressing  
(Mu, SD)

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