



C L I V E D E N

THE GREAT CLIVEDEN JOURNEY

Oscietra Caviar
salsify cream, sorrel
(E, F, M)

Slow-Cooked Venison
autumn leaves
(M, SD)

Seared Scallops
vanilla butter sauce, blackberry
(F, M, Mo, SD)

Artichoke Ravioli
cep, confit shallot
(Ce, E, G, M)

Roasted Duck Breast
confit leg, pistachio, cherry
(N, SD)

A Selection of Four Cheeses from our Trolley
(£15 supplement per person)
(Ce, G, M)

Blood Orange Tart
hibiscus sorbet
(E, G, M)

Fig Soufflé
fig leaf ice cream, roasted fig sauce
(E, M)

TASTING MENU WITH COFFEE, TEA AND BONBONS | £165

WINE PAIRINGS

Classic | £100

Showcasing a selection of wines made with passion, and expressing character and terroir.

Sommeliers' Cellar Selection | £165

Indulge in a rare selection of premium cuvées, highlighting some of the world's great vineyards.

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