



CLIVEDEN

THE GREAT CLIVEDEN JOURNEY VEGAN MENU

Texture of Artichoke

confit, violet artichoke, crushed Jerusalem artichoke

(Ce)

Autumn Beetroot Salad

beetroot consommé, confit yellow plum

Best of Brassicas

cauliflower, savoy cabbage, red cabbage sauce

Winter Truffle Risotto

chives

Alliums

leek purée, shiso, pickled onions

(G, S, SD, Se)

Hibiscus and Orange

spiced sorbet

(G)

Blackberries and Cream

blackberry compote, whipped plant cream

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.

Sommelier's Cellar Selection | £165

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

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.

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