



CLIVEDEN

TASTING MENU

Amuse-Bouche

Caviar and Sturgeon

Pickled kohlrabi, lime
(Ce, F, SD)

“Beef Tomato Tartare” (P)

confit pepper yolk, caper
crackers
(Ce, G, Mu, SD, Se)

Catch of the Day

Red dulse, plankton sauce, Jersey Royals
(F, C, D)

28-Day Aged Beef Fillet

pickled morel mushrooms,
celeriac, tarragon
(Ce, SD)

Spiced Pineapple (P)

Passion fruit, coconut sorbet, lemongrass
(Se)

Valhrona Chocolate Mousse (P)

Salted caramel, java pepper
(G, M, N, P, S)

SEVEN COURSES WITH COFFEE AND BONBONS £145.00

WINE PAIRINGS

Classic | £95

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

Sommeliers’ Cellar Selection | £155

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, [D] DAIRY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS,
[M] MUSHROOMS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE