

CLAVA

RESTAURANT

Welcome to Clava

At Clava we are passionate about delivering a memorable dining experience that is unique for each and every one of our customers.

Award winning Chef Valentino is inspired by his Italian heritage and the local produce he has become accustomed to using during his time in Surrey. Valentino works with local artisan suppliers and the freshest produce from the surrounding area, and combines it with the very best from his native home in Italy in order to create the dishes on our menu, which strike the perfect balance between traditional and contemporary.

Combined with our top class selection of international wines and tempting cocktails, we are sure you'll enjoy your time with us and hope that we earn a regular space in your culinary calendar.

See you back here soon,

Team Clava

10% DISCRETIONARY SERVICE WILL BE ADDED TO ALL BILLS
PLEASE NOTIFY A MEMBER OF STAFF FOR ANY ALLERGIES OR DIETARY REQUIREMENTS

ITALIAN INSPIRED CONTEMPORARY DINING

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WHILE YOU WAIT

Sea salt & rosemary focaccia £4

Nocellara del Belice olives £4

Panelle £4

Wild boar salami, sourdough £8

STARTERS

Lobster arancino £12

Whipped lemon ricotta, red pepper coulis

Truffle & potato millefoglie (V) £10

Jerusalem artichoke, wild garlic, King oyster mushroom

Rabbit & ham terrine £10

Coppa, thyme cracker, smoked beetroot jam

“Ashdale” beef carpaccio £12

Walnut dressing, 30 month parmesan, black garlic aioli

Burrata & courgette salad (V) £9

Rocket pesto, preserved lemon, blushed Datterino

PASTA & RISOTTO

Pappardelle £9.50 / 18

Slow braised wild boar & Chianti ragu', truffle pecorino

Linguine £9.50 / 18

Yellow fin tuna “puttanesca”, bottarga crumb

Paccheri £8.50 / 16

Crispy guanciale, broccoli, garlic & chilli

Fusilloni (V) £8 / 16

Smoked almond & tomato pesto, salted ricotta, aubergine

Risotto £9.50 / 18

Saffron, braised pig's cheek, gremolata

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MAINS

Lamb cannon £25

Pistachio crust, aubergine caponata, chickpea croquette

Beef short rib £26

Charred hispi cabbage, thyme roasted carrots, smoked mash

Seared tuna “tagliata” £22

Puntarelle & new potato salad, “salsa tonnata”, poached egg

Roasted Skrei cod £24

Umbria lentils, brown shrimp salsa verde, Cauliflower puree

Round Aubergine “Milanese” (V) £18

Scamorza, basil, tomato, parmesan

Chateaubriand (for 2 people) £70

Seasonal buttered vegetables, “truffled” chips, peppercorn sauce

Please allow 45 minutes

SIDES

Fries £3.50

Sautee Potatoes £4.00

Hispi Cabbage £4.00

Rocket & Parmesan Salad £4.00

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DESSERTS

Basil pannacotta £8

Honeycomb, rhubarb, Morello cherry, white chocolate

Ricotta & orange blossom tart £8

puffed spelt, milk ice cream

Crispy Apple cigar £8

Toffee rice pudding, vanilla ice cream

Tiramisu £8

Clava's way

Homemade ice cream & sorbets £2.50 per scoop

Please ask for available flavours

Selection of artisan cheeses £12

Fruit mostarda, crackers, grapes

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