

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

12.5% 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

Panelle £4

Nocellara del Belice olives £4

Crudo di pesce (Italian Style Sashimi)

Spicy nduja, toasted sourdough,
home pickles £8

Mazara red prawns, Kingfish,
Yellowfin tuna £25
(for 2 to share)

STARTERS

Jerusalem artichoke soup (V) £8

Chervil root, oyster mushroom, truffle oil

Salt cod scotch egg £10

Wild endive & samphire salad, katsuobushi mayo, caper berries

Rosary goat's cheese parfait (V) £9.5

Secrett's farm heritage beetroot, chestnut honey tuile, raspberry vinaigrette

Lamb belly & Coppa £10

Root slaw, dukkha, pomegranate gel

Octopus carpaccio £12.5

Cannellini bean escabeche, saffron potato, rapeseed mayo

PASTA & RISOTTO

Pappardelle £12/22

Slow cooked venison ragu, Parmigiano Reggiano fonduta

Scialatielli £11/20

Shetland mussels, black cabbage pesto, nduja

Mezzi paccheri (V) £10/18

"Norma", tomato, aubergine, salted ricotta

Fusilloni £12/22

Yellowfin Tuna & Roscoff onion ragu, Taggiasche olives

Risotto (V) £20

Delica pumpkin, crispy oyster mushroom, toasted hazelnuts & sage

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MAINS

Ashdale beef fillet £30

Ox tail croquette, mushroom ketchup, charred onion, black cabbage

Cider & mustard glazed pork belly £22

Purple sweet potato mash, wilted rainbow chard

Roast skate wing £24

Wilted spinach, pumpkin & vanilla puree, chive hollandaise

Pan fried hake £25

Fregola, mussels, king prawns, seafood "guazzetto"

Round Aubergine "Milanese" (V) £18

Scamorza, home blushed Datterino, basil & parmesan

24 oz Dry-aged T-bone (for 2 people) £75

Roasted new potatoes & Garlic & Chilli cavolo nero, peppercorn sauce

SIDES

Garlic & chilli cavolo nero £4.5

Skin on fries £4.5

Roasted new potato £4.5

Marinda tomato & red onion salad £4.5

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TASTING MENU

*£50 pp available for the whole table only
Matching wine flight is also available at 45£pp*

Chef's choice amuse bouche

Salt cod scotch egg, wild endive & samphire salad,
katsuobushi mayo, caper berries

Mezzi paccheri "Norma", tomato, aubergine, salted ricotta

Roast skate wing, wilted spinach, pumpkin & vanilla puree,
chive hollandaise

Ashdale beef fillet, ox tail croquette, mushroom ketchup,
Charred onion, black cabbage

Almond & lemon slice, orange syrup,
passion fruit curd, crème fraiche

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