

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

Rosemary & sea salt focaccia £4.5	Panelle £4.5
Padron peppers, smoked almond £6	Nocellara del Belice olives £5
Spicy nduja, toasted sourdough, home pickles £8.5	Crudo di Pesce (Italian style sashimi) £25 (for 2 to share)

STARTERS

Salt baked prawns £14
“tiger’s milk”, mango tartare, fennel tops

Asparagus tartlet (V) £10.5
Baby spinach, truffle foam, walnut dressing

Smoked salmon “cannolo” £12
Fine beans, pickled shallot, Avruga caviar, quail egg

Ashdale beef carpaccio £13.5
Pickled shimeji mushroom, 24-month parmesan, salsa tonnata

Beer battered courgette flower (V) £11
Stracciatella, Isle of wight tomato panzanella

PASTA

Pappardelle £12/22
Slow cooked Muntjac venison ragu, parmesan fondue

Ink fettuccine £12/22
Devon Crab, courgette, stracciatella & lemon

Basil tonnapelli £12/22
Rabbit ragu, Datterino tomato, pecorino

Paccheri £11/20
Crispy guanciaie, broccoli, black pepper, garlic & chilli

Ricotta & marjoram Raviolo (V) £11/20
Spring vegetables, red pesto, smoked almonds



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MAINS

Lamb cannon £27

Pistachio crust, caponata, broad bean falafel, tahini

Iberico pork chop Milanese £28

Celeriac & pear remoulade, chicory, parmesan aioli, fries

Maple & brown butter glazed salmon £25

Asparagus, minted courgette, pommes Anna, pea puree

Nduja roasted cod £26

Cuttlefish, chickpea & rosemary ragu, wilted bok choy

Crispy aubergine parmigiana (V) £19

Tomato coulis, scamorza, parmesan fondue

GRILL

18 oz / 500 g Chateaubriand (for 2 to share) £80

10 oz / 280 g Ashdale dry-aged sirloin £32

Truffle fries, peppercorn sauce and rocket salad

SIDES £5

Paprika roasted new potato

Skin on fries (add truffle & parmesan fondue £2)

Fine bean salad, walnut pesto

Rocket & aged parmesan salad



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TASTING MENU

£55 per person

Wine flight available £50 per person

Chef's choice amuse bouche

Salt baked prawns "tiger's milk", mango tartare, fennel tops

Asparagus tartlet baby spinach, truffle foam, walnut dressing

Paccheri, crispy guanciale, broccoli, black pepper, garlic & chilli

Lamb cannon Pistachio crust, caponata, broad bean falafel, tahini

Pineapple & rum tarte tatin, pina colada sorbet, mint



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