

# 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

# CLAVA

RESTAURANT

## WHILE YOU WAIT

Rosemary & sea salt focaccia £4.5	Nocellara del Belice olives £5
Padron peppers, smoked almond £6	Spicy nduja, toasted sourdough, home pickles £8.5
Panelle £4.5	

## STARTERS

### Seared scallops £15

*Pork belly, pickled ginger, carrot puree*

### Roast partridge breast £12

*Celeriac Waldorf salad, quince puree, roasting juices*

### Tuna tartare £13

*Rice crisp, avocado, heritage beetroot, ponzu*

### Cured black angus carpaccio £13.5

*Truffle pecorino, parsnip crisp, pickled shimeji*

### Delica pumpkin velouté £11 (V)

*King oyster mushroom, cep tortellini, sage butter*

## PASTA

### Pappardelle £12/22

*Slow cooked Muntjac venison ragu, parmesan fondue*

### Linguine £12/22

*Tiger prawn, Datterino, bisque, bottarga crumb*

### Scialatielli £12/22

*Mussels, Cavolo Nero pesto, nduja*

### Paccheri £11/20

*Crispy guanciale, broccoli, black pepper, garlic & chilli*

### Heritage beetroot risotto (V) £20

*Cacio & Pepe, Vincotto*



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

# CLAVA

RESTAURANT

## MAINS

Lamb rump £27

*Jerusalem artichoke, purple sprouting broccoli, honey & mustard roots*

36h Slow cooked beef cheek £28

*Smoked mash, gremolata, hispi cabbage*

Pan fried Kingfish £28

*Lardo, Romesco sauce, escarole, Taggiasche olives & pine nut*

Roasted Hake £24

*Umbria lentils, brown shrimp salsa verde, roasted cauliflower puree*

Crispy aubergine parmigiana (V) £19

*Tomato coulis, scamorza, parmesan fondue*

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

*Skin on fries, peppercorn sauce and rocket salad*

## SIDES £5

Roasted new potato

Skin on fries

Buttered seasonal vegetables

Rocket & aged parmesan salad



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

# CLAVA

RESTAURANT

## TASTING MENU

*£55 per person*

*Wine flight available £50 per person*

### Chef's choice amuse bouche

\*\*\*

Tuna tartare, rice crisp, avocado, heritage beetroot, ponzu

\*\*\*

Seared scallop & pork belly, pickled ginger, spiced carrot puree

\*\*\*

Pappardelle, slow cooked Muntjac venison ragu, parmesan fondue

\*\*\*

36hr slow cooked beef cheek, smoked mash, gremolata, hispi cabbage

\*\*\*

Madagascan vanilla cheesecake, lemon, meringue



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