

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

| | |
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| 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 octopus £12.5

Sauce Luciana, crispy potato cannolo, black garlic aioli

Grilled quail £13

Smoked Parma ham, fontina, beetroot ketchup, endive & pickled pear salad

Kingfish ceviche £15

Blood orange gel, coconut "leche de tigre", red cabbage sauerkraut

Cured black angus carpaccio £14

Truffle pecorino, parsnip crisps, pickled shimeji

Delica pumpkin velouté £9 (V)

King oyster mushroom, cep tortellini, sage butter

PASTA

Pappardelle £13/23

Slow cooked Muntjac venison ragu, parmesan fondue

Spaghettoni "Filotea" £12/22

"Armatore" anchovy, lemon zest, chives (please allow 15 minutes)

Basil scialatielli £13/23

Clams, mussels, tiger prawns, gurnard & datterino tomato

Paccheri £12/22

Crispy guanciale, broccoli, black pepper, garlic & chilli

Tagliolini (V) £15/28

Shaved black truffle, parmesan & butter emulsion



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MAINS

Barrack's farm lamb £28

Mint crusted cannon, belly presse, smoked aubergine, Savoy, harissa yoghurt

Guinea fowl ballotine £26

Truffle, leeks, Hen of the woods, wild garlic, celeriac

Tuna steak £26

Butterbean puree, roasted bell pepper salsa, puntarella, sumac dressing

Skrei cod £25

St Austell mussels, vegetable spaghetti, wilted agretti, miso beurre blanc

Crispy aubergine parmigiana (V) £19.5

Tomato coulis, scamorza, parmesan fondue

Barracks Farm sirloin "tagliata" (for 2 to share) £80

Skin on fries, rocket, datterino & parmesan salad, peppercorn sauce

SIDES £5

Roasted new potato

Skin on fries

Buttered seasonal vegetables

Rocket & aged parmesan salad



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TASTING MENU

£60 per person

(available for the whole table only)

Wine flight available £50 per person

Chef's choice amuse bouche

Kingfish ceviche, Blood orange gel, coconut "leche de tigre",
red cabbage sauerkraut

Grilled quail smoked Parma ham, fontina, beetroot ketchup,
endive & pickled pear salad

Tagliolini, shaved black truffle, parmesan & butter emulsion

Barrack's farm lamb, mint crusted cannon, belly presse, smoked
aubergine, Savoy, harissa yoghurt

Madagascan vanilla cheesecake, lemon, meringue



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