



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

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| Rosemary & sea salt focaccia £4.5 | Nocellara del Belice olives £5 |
| Padron peppers, smoked almonds, aioli £6 | “Armatore” Anchovy straws £5 |
| Panelle £4.5 | Clava’s sourdough, sundried tomato butter £4.5 |

STARTERS

Salt cod scotch egg £14
Roast pepper compote, fennel & preserved lemon slaw, katsuobushi mayo

Cider braised pigs’ cheek £13
Saffron risotto cake, Jerusalem artichoke, kale crisps

Salmon mosaic £13
Toasted brioche, warm tartare sauce, Keta caviar, Pomelo

Cured black Angus carpaccio £14
Truffle pecorino, parsnip crisps, pickled shimeji

Secrett’s Farm heritage beetroot (V) £12
Goats’ curd, pannacotta, buckwheat tuile, candied pecans, balsamic caviar

PASTA

Pappardelle £13/23
Slow cooked venison ragu, parmesan fondue

Tagliolini (V) £15/30
Shaved Autumn black truffle, parmesan & butter emulsion

Homemade tortellini £12/22
Octopus Luciana, cima di rapa, burrata

Risotto £22
Roasted butternut squash, taleggio, crispy oyster mushroom, sage

Paccheri £12/22
Crispy guanciale, broccoli, black pepper, garlic & chilli



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MAINS

Hereford beef fillet 7oz (220gr) £36

Braised oxtail croquette, Roscoff onion & horseradish puree, charred Hispi

Guinea fowl ballotine £26

Truffle, leeks, Hen of the woods, wilted spinach, celeriac

Halibut supreme £26

Cavolo nero & smoked pancetta, barley risotto, delicate pumpkin puree

Pan fried seabass £26

Crispy tiger prawn, vegetable spaghetti, samphire, miso beurre blanc

Crispy aubergine parmigiana (V) £19.5

Tomato coulis, scamorza, parmesan fondue

Pork fillet Wellington (for 2 to share) £60

Pomme puree, buttered seasonal vegetables, Gorgonzola fondue

SIDES £5

Roasted new potatoes

Skin on fries

Buttered seasonal vegetables

Rocket & aged parmesan salad



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RESTAURANT

TASTING MENU

£60 per person

(available for the whole table only)

Wine flight available at £50 per person

Chef's choice amuse bouche

Salmon mosaic, toasted brioche, warm tartare sauce,
Keta caviar, Pomelo

Salt cod scotch egg roast pepper compote,
fennel & preserved lemon slaw, katsuobushi mayo

Tagliolini, shaved black truffle, parmesan & butter emulsion

Hereford beef fillet Braised oxtail croquette,
Roscoff onion & horseradish puree, charred Hispi

Crispy apple cigar, rice pudding, caramel, vanilla pod ice cream



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