

Veuve Clicquot

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Whitcomb's

Veuve Clicquot Summer Terrace
at Whitcomb's



Please scan the QR code for allergen and dietary information.

Small Plates

Rock oysters £18

Veuve Clicquot Brut jelly | green tabasco
basil oil | Oscietra caviar (193 kcal)

Salmon carpaccio £13

Apple | fennel | feta yoghurt (222 kcal)

Seafood snacks £14

Lightly battered calamari & prawns
spicy cayenne mayonnaise | lemon (760 kcal)

Steak tartare £15

Cornichons | lemon | Dijon mustard
sour cream | Oscietra caviar (266 kcal)

Burrata £14

Crispy garlic | cherry tomatoes | chilli
maple | white balsamico v (857 kcal)

Main Plates

House Caesar £14

Romaine | house-made Caesar | Parmesan
microplaned egg | crouton crisps (358 kcal)

With prawn (455 kcal) or chicken (503 kcal) £20/£18

Greek salad £14

Aged feta | heirloom tomatoes | cucumber
Nocellara olives | red onion | grilled ciabatta (274 kcal)

Linguine alle vongole £19

Fresh clams | chilli | garlic | white wine | parsley (435 kcal)

Chicken Milanese £22

Parmesan | rocket | lemon (539 kcal)

Wild mushroom risotto £22

Porcini | aged parmesan | black truffle (994 kcal)

Tuscan baked cod £24

Parmesan crust | garlic butter | charred asparagus
popcorn capers (402 kcal)

Chargrilled lamb skewer £26

Smoked baby aubergine | grilled vegetables
tahini | hot honey (310 kcal)

Sides

Fries naturelle (470 kcal)	£6
With fresh truffle & parmesan (541 kcal)	£10
Green salad	£7
Mixed greens Datterini tomatoes citrus vinaigrette (79 kcal)	

Desserts

Panna cotta	£11
Cherry blossom citrus fruits cocoa nib brittle v (634 kcal)	
Crème brûlée cheesecake	£11
Vanilla caramel crackling forest berries v (335 kcal)	
Champagne sorbet	£10
Veuve Clicquot Brut strawberry v (77 kcal)	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT

Champagne

	<i>Glass 125ml</i>	<i>Bottle</i>	<i>Magnum</i>
Veuve Clicquot Yellow Label The Maison's signature champagne. The predominance of Pinot Noir provides the structure that is so typically, Veuve Clicquot, while a touch of Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.	19	95	190
Veuve Clicquot Rosé In 1818 Madame Clicquot created the first known blended Rosé, unleashing the vivacity and explosive fruit aromas that continue to delight wine-lovers palates today. This cuvée is a blend of grapes from as many as 50 to 60 different crus, and composed of up to 45% reserve wines. A delicate champagne that reveals red fruit aromas, gourmandise and strength.	22	120	240
Veuve Clicquot Vintage 2015 This vintage is the 67th vintage created since 1810 by Veuve Clicquot. It was produced in oak cask and the prolonged aging on the lees gives the power and aromatic richness so typical of the Veuve Clicquot Vintage style.	28	150	
Veuve Clicquot La Grande Dame 2018 La Grande Dame cuvée honours Madame Clicquot's brilliant vision for champagne with a blend crafted upon 90% Pinot Noir, her favourite grape variety. 2018 was acclaimed as a truly exceptional vintage. It reveals this great wine's verticality thanks to the Pinot Noirs harvested from the historical crus.	45	220	

Tasting Flights

3 x 50ml

The Discovery

28

Veuve Clicquot Yellow Label, Brut Rosé, Vintage 2015

The Elevation

33

Veuve Clicquot Brut Yellow Label, Brut Rosé,
La Grande Dame 2018

Champagne Cocktails

Agrumes 75

18

Inspiration: A twist on the classic French 75 reimagined with the complexity of Mediterranean citrus sorbetto. A blend of fresh Mediterranean citrus juices, sugar syrup, Italicus Bergamot and Acqua di Cedro liqueur topped with Veuve Clicquot Yellow Label Brut.

Reims Spritz

20

Inspiration: Complimenting the flavour profile of Veuve Clicquot Rosé with a blend of berries and botanicals, creating a delicious spritz to enjoy alfresco. A refreshing combination of Veuve Clicquot Rosé, Amaro Santoni, Mancino Bianco vermouth and our homemade French berry cordial.

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