



## ANDRÉ GARRETT AT CLIVEDEN RESTAURANT IN BERKSHIRE

English Fine Dining Restaurant

### WEATHER

Broken clouds

18 °C

Humidity: 82%

### So to Cliveden and its eponymous new restaurant by André Garrett, formerly head chef at Galvin at Windows.

Under the Livingstone brothers, the new owners, the dining space has been moved from its humiliating basement home to the ground floor overlooking the Parterre – traditional gardens with formal beds, box hedging and yew topiary. Beyond that, as far as the eye can see is an unadulterated 19th century country view, not a house in sight, and the distant mist rising from the Thames.

The ambience is peaceful, uplifting and restful. As for the restaurant's Martin Hulbert décor, guests luxuriate in velvet tub seats that are beyond comfy, in a grand room of mustard and sea greens with palatial curtains providing a theatrical frame for the stage that is the garden.

The guests are rich, thirty something European couples, him looking ready to pop the question on a romantic night out; the obligatory quota of Asians and Americans checking out Brand UK – in this case a table of each; a few obviously smart folk that I didn't think it becoming to crane my neck to ogle; and me and my daughter escaping GCSE exam hell, with me pretending that translating the elaborate menu counts as French revision.

So what of the food? Top nosh is what it is. Garrett is a keen exponent of classical French cuisine: fads are not for him. He has passionately reworked dishes long-dormant in recipe books, and carefully crafted some new signatures – and it's all superbly conceived, exquisitely prepared then gently sautéed with a light touch, sprinkled with modernity and flambéed with imagination. His technique is faultless. But turn away now if you're feeling hungry.

The menu is full of enticing-sounding dishes: Wye Valley asparagus velouté with Cornish duck consommé, morels, duck canapés; tartare of South coast mackerel, smoked eel beignets, black radish, cod roe and English caviar – yes, English caviar; line-caught Cornish sea bass on the bone with squid, clams, potato gnocchi and parsley velouté; oh, and fillet of Cumbrian long horn beef with smoked bone marrow with oxtail 'crumble'. Ahhhh! As we drool over the menu, the staff are super-attentive without being cloying; informative and friendly – without being over-friendly.

In the end, I opt for some of the dishes off the tasting menu. I savour an amuse bouche - a velvety parsnip concotion with miso; then linger over a delicate and super-fresh tartare of hand-dived Orkney scallops with black radish, smoked eel beignets, cod roe and English caviar; next comes the prettiest and most subtle ballotine of foie gras and Cotswold white chicken, Cumbrian ham, salt-baked celeriac, golden raisins, hazelnuts – a profusion of well-chosen tastes; and finally, sweet and succulent roast native lobster with grilled baby gem, smoked butter, fresh peas and pistachio...but I am too (happily) stuffed even to sniff the slow-cooked Cox apple, rosemary caramel, raisin puree, beure noisette crumb and walnut ice cream.

Everything is delivered with an explanation and 'story' from our waiter; so it's not for you if you want dishes that are uncomplicated and immediately understandable.

Garrett's combination of flavours, textures and temperatures is perfection. If Him Upstairs provides food inside the Pearly Gates, it is unlikely to be this good.

Garrett is also overseeing the private-events catering at Cliveden and offers lighter, gastro-pub-style dishes in The Club Room – a kitsch, eccentric and slightly spooky but wonderful venue in the old stables. So he's juggling a lot of plates. All I can say is that the food has improved several hundred notches since my last visit to Cliveden, maybe 15 years ago. It is clearly Michelin-bound now. If it's not, I'll eat humble pie – as long as it's Garrett's wild mushroom pithivier.

Caroline Phillips is an award-winning freelance journalist based in London

Photographs courtesy of Cliveden House



### ANDRÉ GARRETT AT CLIVEDEN

Cliveden House, Taplow, Berkshire, SL6 OJF, United Kingdom

+44 (0)1628 668561

[Visit restaurant's website](#)

### HOW TO GET THERE

The restaurant is on the ground floor of Cliveden House near Taplow and Bray villages close to the M4 and a 25 minute drive from Heathrow Airport. There is plenty of free parking in the grounds. The closest mainline station is Taplow (trains from London Paddington & Reading).

### \*\* INSIDER TIP \*\*

Try and book a table by the window for fabulous views overlooking the gardens.

### OPENING TIMES

Open for lunch from 12:15pm to 2:30pm; Dinner from 7:00pm to 9:45pm (last orders for Tasting Menu at 9:00pm).

### OUR MAN ON THE GROUND:

Caroline Phillips

London, United Kingdom



Are you local?: Visitor from this country

### FOLLOW US ON TWITTER

Our globetrotting writer @helenochyra was impressed with her luxury @Silversea cruise & all the benefits it offers: [bit.ly/1wde7kb](http://bit.ly/1wde7kb) about an hour ago

### SIGN UP TO NEWSLETTER

YOUR EMAIL ADDRESS...

### A FEAST FOR ALL 5 SENSES

Hotels in your favorite culinary capitals



Escape Now »

Tablet.

Travel like you mean it.



0










4



0





	Reviewer's Rating	★★★★★
	Cuisine	British
	Need to book	Advisable
	Restaurant good for	Couples, Romance, Doing business, Special occasions, Scenic view
	Cost per head	High
	Dress Code	Smart Casual
	Dining Options	Lunch, Dinner

## Additional Price Comments

*Three course menu with bonbons £65. Tasting Menu of eight courses with coffee and bonbons £95. Wine pairing £75. Market Menu from £28. Sunday Lunch Menu from £50.*