

OSCIETRA CAVIAR
30g or 50g £130/£190
Traditional garnish

PARKER HOUSE LOAF £4
Claridge's butter (v)

BELUGA CAVIAR
30g or 50g £400/£580
Traditional garnish

BLACK TRUFFLE CRUMPET £16
Buckwheat, soubise (v)

NOCELLARA OLIVES £6
Preserved lemon

COBBLE LANE COPPA £14
Home made pickles

FIRST COURSE

LEEK & WATERCRESS VELOUTÉ £13
Leek fondue, potato croûtons (v)

GOAT CHEESE & PEAR SALAD £18/£26
Blackberry, kohlrabi (v)

BABY BEETROOT SALAD £19
Tempura, lovage (vg)

PUMPKIN AGNOLOTTI £21/£29
Sage, smoked delica (v)
WITH BLACK TRUFFLE SHAVINGS £12

CONFIT AUBERGINE £21/£29
Roast garlic yoghurt, cumin (v)

HEREFORDSHIRE BEEF TARTARE £28/£38
Confit egg yolk, bone marrow

SEAFOOD

SEARED ORKNEY SCALLOPS £36/£48
Jerusalem artichoke, sauce Persillade

PLATEAU DE FRUITS DE MER
Oysters, langoustine, crab, clams, mussels, scallop
FOR ONE £45 / FOR TWO £90
add half lobster £37.5
add whole lobster £75

FINE DE CLAIRE OYSTERS
Natural £4.5 each
Carrot mignonette £5 each

SIDES

Bitter leaf salad, radish, pickled baby carrots (vg) £7

French beans, Meyer lemon (vg) £8

Roast potatoes, lemon, thyme (v) £8

French fries, rosemary salt (vg) £8

Mashed potatoes (v) £9

Braised red cabbage, Cassis (vg) £9

Brussel sprouts, chestnuts & lardons £9

Honey glazed parsnips & carrots (vg) £9

MAIN COURSE

CORNISH SEA BASS £38
Courgette, saffron foam

ROASTED NORFOLK CHICKEN £40
Brioche and lemon stuffing, sauce Diable

DORSET LAMB LOIN £44
Carrots, sauce Anchoïade

18oz DRY-AGED BEEF SIRLOIN £48
Shallot rings, sauce Foyot

STEAK AU POIVRE £52
Peppercorn sauce, truffle

GRILLED CORNISH TURBOT
Sauce Nantais, smoked caviar
FOR ONE £58 / FOR TWO £115

GRILLED NATIVE LOBSTER £80
Jersey Royals, sauce Americaine

DRY-AGED PRIME BEEF RIB FOR TWO £98
Confit garlic, sauce Bordelaise

DESSERT

POACHED PEAR £16
Ginger, Muscovado sugar, vanilla ice cream

PINEAPPLE VACHERIN £16
Coconut, coriander

CHOCOLATE SOUFFLÉ TART £16
Cocoa nib ice cream

ROASTED SAFFRON APPLE £18
Smoked creme fraîche, cider granita

CITRUS BAKED ALASKA TO SHARE £30
Verbena, Grand Marnier

SELECTION OF BRITISH CHEESES £25
Plum crackers, seasonal chutney

HOMEMADE SORBET OR ICE CREAM £4 (each)
Citrus, vanilla, cocoa nib, pineapple

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.