

# FUMOIR

## FOOD MENU

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*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. As Claridge's prepares all its food in centralised kitchens, 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. Adults require around 2,000 kcal a day.*

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

## SEAFOOD

	£	Kcal
Caviar with traditional condiments and buckwheat blinis		
Oscietra (30g)	170	202
Beluga (30g)	390	202
Rock oysters served with three mignonettes; classic, cranberry, spiced pumpkin		
half dozen	28	150
Dozen	56	300

## TO BEGIN

Scallop ceviche, yuzu kosho, kale, apple, hazelnut	24	73
Ebi prawn tempura, ponzu and coriander	26	342
Claridge's fried chicken, lime chipotle yoghurt	32	170
Pulled beef croquettes, chilli mayonnaise, chervil	24	185
Black truffle arancini, wild mushroom, parmesan	22	320
Crudités with coco bean hummus	22	342
Heritage beetroot salad, goat cheese mousse, walnuts, watercress	20	83
Selection of British cheeses, grapes, celery, baguette	30	322

## FIRST COURSE

Beef tartare, red chicory, pickled quail egg, sorrel, Oscietra caviar	35	287
Superfood salad, avocado, beans, lentils, feta, spring onion, courgette	30	838
Claridge's Caesar salad, anchovies, bacon, parmesan, croutons	30	499
Burrata di Puglia, roasted fennel, orange radicchio, dill	30	695

## MAIN COURSE

	£	Kcal
Miso glazed salmon, braised fennel, pak choi, spring onion, lime	52	782
Lobster roll, butter poached lobster, seafood cocktail sauce, shallots	42	350
Loin of venison, salsify, pickled cabbage, pain perdu, juniper	52	607
Grilled veal chop, Parma ham, orzo gratin	75	589
Claridge's beef burger with Cheddar, onion chutney, French fries	42	1125
Purple sprouting broccoli, wild rice, broccoli salad, endive, nasturtium	36	156

## PIZZA AND PASTA

Spaghetti basilico, fresh basil	28	195
Lamb shoulder papardelle, parmesan, parsley	38	438
Lobster rigatoni, tomato, basil, lobster bisque	58	486
Pizza Margherita, San Marzano tomatoes, mozzarella and basil	25	704
Pepperoni pizza, cured chorizo cular, tomato, mozzarella	32	1014
Black truffle pizza, pecorino, mushrooms	34	1326

## TO SHARE

800g 45-day dry aged Côte de Boeuf, sautéed mushrooms, onion rings green salad, grilled cherry tomatoes, chimichurri and Béarnaise sauce French fries	112	1336
Lobster Wellington, truffle French fries, tenderstem broccoli, sautéed spinach, green salad, , sauce Americaine	114	3630

## SIDES

	£	Kcal
Green garden salad	12	89
Sautéed spinach	12	196
Charred corn, roasted peppers, chipotle	12	156
Portobello mushroom, garlic butter	12	187
Tenderstem broccoli	12	227
Buttered new potatoes with dill	12	425
Mashed potato	12	370
French fries	12	312
Hand cut chips	12	261
Truffled French fries	14	398

## DESSERTS

Vanilla and caramel mille feuille, caramelised puff pastry	22	757
Melted chocolate dome, caramelised popcorn	22	310
Coconut and pineapple vacherin, lychee	22	361
Ice-cream and sorbet (choice of three): dark chocolate, Madagascan vanilla, coffee, strawberry, coconut, lemon, figs, lychee	21	431/ 283