

THE FUMOIR FOOD MENU

*To respect the privacy of all our guests, we kindly ask that you refrain
from flash or intrusive photography.*

*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.*

BAR SHARING ITEMS

SMOKED SALMON MOSCOVITE CORNETS
Smoked salmon & horseradish cream, Platinum caviar (9 pieces)
£32.00

CHEF'S DOZEN
Crab, samphire, grapefruit (4 spoons)
Smoked duck sable (3 pieces)
Ox cheek beignet, tarragon emulsion (3 pieces)
Tempura prawns, chilli, carrot & soy (3 pieces)
£26.00

SUSHI & SASHIMI
Crab & coriander maki (2 pieces)
Salmon & avocado ura maki (2 pieces)
Crisp shallot maki (2 pieces)
Vegetable maki (2 pieces)
Salmon & tuna sashimi (6 pieces)
£30.00

ROCK OYSTERS
Shallot vinegar, lemon, brown bread & butter
Six - £20.00
Twelve - £40.00

CAVIAR
Beluga £380.00
Osciètra £182.00
Platinum £122.00
(30g per portion)
Buckwheat & lemon blinis, sour cream, onions, parsley, grated egg

A discretionary 12.5% service charge will be added to your final account

DESSERTS

ICE-CREAM CORNETS
(9 pieces)
£18.00

MACAROONS
(9 pieces)
Cherry, pistachio, salted caramel
£16.00

JIVARA CHOCOLATE CRÈME BRÛLÉE
Shortbread
£14.00

WARM SUGAR BEIGNETS
(9 pieces)
Marco Polo tea infused crème anglaise, strawberry compote
£14.00

RASPBERRY RIPPLE PAVLOVA
Passion fruit coulis, raspberry bubbles, Chantilly cream
£14.00

CHEESE SELECTION
Selection of British cheeses, fig, celery, grapes, artisanal breads
£22.00

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MAIN COURSES

CLARIDGE'S FISH & CHIPS

Battered sustainable cod, pickled quail's egg, pea purée, hand-cut chips
£28.00

LOBSTER THERMIDOR

£52.00

PLANK ROASTED SALMON

Mousseline potato, spinach, wood roasted peppers
£38.00

ASPARAGUS RISOTTO

Tomato, olive, basil, pine nut
£28.00

STEAK TARTARE

French fries, tarragon emulsion, pickled walnut, rye crumb
£40.00

GRILLED LOIN OF VEAL

Tagliolini, pecorino, tomato, anchovy
£38.00

ABERDEEN ANGUS BEEF BURGER

*Swiss cheese, plum tomato, smoked mayonnaise,
onion rings, hand-cut chips* £30.00
Tête de Moine, Périgord truffle & truffle French fries £52.00

PIZZA

Tomato, mozzarella, basil £24.50
Serrano ham, artichoke, basil £28.00

SIDES

Hand-cut chips £8.00
Truffle French fries £12.50
Green salad & avocado £8.00
Tomato & artichoke salad £8.00
Asparagus, Hollandaise sauce (5 spears) £12.00

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BAR SHARING ITEMS

QUAIL EGGS

Celery salt, crème fraîche, gold leaf (6 pieces)
£14.00

TUNA TARTARE

Ponzu dressing (4 servings)
£22.00

CRAB & AVOCADO BRIOCHE ROLL (4 pieces)

£26.00

CHARCUTERIE & CHICKEN LIVER PARFAIT (for two)

Toasted sourdough
£26.00

CRISP BUTTERMILK CHICKEN (6 pieces)

Lobster coleslaw
£22.00

CRISP DUCK ROLLS

Confit duck, plum sauce (9 pieces)
£24.00

TEMPURA PRAWNS

Carrot, chilli & soy dip (9 pieces)
£28.00

LOBSTER WELLINGTON (6 pieces)

£36.00

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SALADS

CLARIDGE'S CAESAR

Baby gem lettuce, anchovies, croutons, crisp pancetta, parmesan £26.00

Grilled chicken breast £28.00

Roasted king prawns £30.00

CHOPPED COBB SALAD

Avocado, bacon, tomatoes, gem lettuce, watercress, egg, Roquefort cheese

Grilled chicken breast £28.00

Lobster £36.00

SUPERFOOD

Pomegranate, carrot, radish, alfalfa sprouts, avocado, toasted nuts & seeds £23.00

Crisp tofu £25.00

Grilled chicken breast £28.00

Grilled salmon £30.00

Grilled prawns £30.00

QUINOA SALAD

Quinoa, baba ghanoush, tomato, mint, spiced chickpeas £23.00

Crisp tofu £25.00

Grilled chicken breast £28.00

Grilled salmon £30.00

Grilled prawns £30.00

SEAFOOD COCKTAIL

Lobster, langoustine, Cornish crab, avocado, tomato,

Marie-Rose sauce, Platinum caviar

£28.00

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SANDWICHES

ROAST BEEF

Aberdeen Angus sirloin, Bordelaise butter, horseradish, sorrel,

toasted pain de mie

£24.00

CLASSIC CLUB

Grilled chicken, bacon, egg, tomato, lettuce,

Claridge's mayonnaise, toasted pain de mie

£24.00

GRILLED SIRLOIN ABERDEEN ANGUS STEAK SANDWICH

Tomato, watercress, Béarnaise sauce, baguette

£35.00

SESAME FLAT BREAD

Smoked aubergine, tomato, parsley, hummus

£21.00

SEVERN & WYE SMOKED SALMON

Avocado, toasted rye bread

£23.00

CORNISH LOBSTER

Lobster, crisp pancetta, avocado, tomato, Marie Rose sauce,

toasted pain de mie

£36.00

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