

THE TERRACE

AT CLARIDGE'S BAR

FIRST COURSES

Burrata, heirloom tomatoes, basil £24

Tuna tartare, heritage tomatoes, lemon £25

Warm Sicilian red prawns, olive oil £25

Beef carpaccio, rocket, parmesan £25

Crudités, borlotti bean hummus £20

PIZZA

Regina Margherita, San Marzano tomatoes, mozzarella, basil £20

Truffle, mozzarella, provolone £32

PASTA

Spaghettoni, lemon cream sauce, red prawns £32

Spaghetti pomodoro basilico £26

Scallop risotto, truffle sauce £26

Durum wheat semolina rice, porcini mushrooms, truffle £35

MAIN COURSES

Wood roasted whole turbot, rock samphire, walnut and parsley gremolata £72

Côte de boeuf, chimichurri £74

Half Norfolk roast chicken, tarragon and lemon jus £45

Chargrilled aubergine, hummus, moutabel, bulgur wheat, pomegranate £30

SIDE DISHES

Selection of 3 side dishes £24

Truffle fries £12.5

Truffle arancini £12.5

Cime di rapa £8

Roast red peppers, aubergine and courgette £8

Courgette and parmesan salad £8

Pasta and pizza dishes are created in collaboration with



Santa Caterina

AMALFI - ITALY

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COCKTAILS

The Flapper £21

Strawberries, Crème de Cassis, Laurent-Perrier La Cuvée

Third Time Lucky £21

Bombay Sapphire, Martini Riserva/Bitter, raspberry shrub,
Laurent-Perrier La Cuvée

Claridge's Garibaldi £17

Campari, orange, passionfruit, citrus

Elderflower & Orange £19

Grey Goose L'Orange, Campari, St Germain, orange, lemon, egg white

Black Pearl £19

Żubrówka, Botanist, Chambord, Crème de Cassis, grapefruit,
blackberry, blueberry, citrus

Bitter Orange £19

Beefeater, Grand Marnier, Campari, Sweet Vermouth, Muyu Vetiver Gris

CHAMPAGNE & WINE

CHAMPAGNE

Laurent-Perrier "La Cuvée" NV £23 | £90

Laurent-Perrier "Cuvée Rosé" NV £33 | £130

Ruinart Blanc de Blancs NV £33 | £130

WHITE

Château La Coste "Les Pentes Douces" 2018 £16 | £60

Sancerre "Tradition" Domaine du Clos des Pivotins 2019 £17 | £65

Chassagne-Montrachet, Domaine Paul Pillot 2017 £33 | £260 (*Magnum*)

ROSÉ

Château La Coste 2019 £17 | £65

Château Simone 2017 £32 | £125

RED

Château La Coste "Les Pentes Douces" 2016 £16 | £60

Chianti Classico, Rocca di Montegrossi 2017 £18 | £70

Nuits-Saint-Georges "Au Bas de Combe" Jean Tardy 2014 £38 | £150

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

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.

