



THE TERRACE

AT CLARIDGE'S BAR

BREAKFAST

Claridge's Homemade Granola £11
organic yoghurt, fruit compote

Organic Porridge £10.50
with your choice of sliced banana, mixed berries or fruit compote

Chia & Linseed Porridge £10.50
apple and rhubarb compote, Greek yoghurt, pistachio

French Toast £20
hazelnut chocolate, whipped cream

Buttermilk Pancakes £20
forest fruits, clotted cream, maple syrup

Fruit Salad £16
mango, pineapple, shaved coconut
or
seasonal berries, raspberry coulis

Full English Breakfast £40
Burford Brown eggs; fried, poached or scrambled, sweet-cured bacon, sausage,
grilled tomato, field mushrooms

York Ham and Eggs £22
colcannon potato, mustard hollandaise

Eggs Benedict or Royale £24
Dorrington ham or smoked salmon, Périgord truffle

Claridge's Breakfast Roll £21
fried egg, bacon and sausage in a bun
Ballymaloe tomato relish

Crushed Avocado £22
poached eggs, tomato and chilli on sunflower and rye bread

Portobello Mushrooms £22
confit cherry tomatoes on toasted sourdough



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TEA

Claridge's Bespoke Blend £8

Our teas have been carefully curated and selected by The Rare Tea Company from some of the oldest tea plantations in China, Sri Lanka, Africa and India.

COFFEE

espresso, ristretto, macchiato £7
filter coffee, cappuccino, café latte, flat white £8

Our coffee has been selected and curated in partnership with Workshop Coffee, using beans from a number of origins including Guatemala, Costa Rica, Peru and Brazil.

JUICE

freshly squeezed orange juice, apple or pink grapefruit £8
super green: kale, spinach, parsley, celery and green apple £9.50
seasonal mixed berry smoothie £9.50

Claridge's Hot Chocolate £8.50
Araguani and Jivara chocolate

*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.*

