



CLARIDGE'S  
*Supper Series*

Brixham Crab  
*Curry, smoked caviar*

Wiltshire Truffle Fritter  
*Coppa ham*

Beetroot Relish  
*Ewes curd, celery*

Langham, Culver Classic Cuvée NV

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Milk Parker Bun,  
*Cultured herb butter*

Greenstraight Scallop Ceviche  
*Grapefruit, avocado*

Rippon, Sauvignon Blanc 2021

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Roasted Scottish Langoustine  
*Tarragon, bisque*

Pequenos Rebentos, Alvarinho 2023

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Day Boat Turbot  
*Grilled baby gem, smoked tomato butter*

Jean-Baptiste Ponsot, Rully 1er Cru, Molesme 2022

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Devonshire Lamb Loin  
*Wild garlic, new season asparagus, lamb jus*

Christophe Pacalet, Cote de Brouilly 2022

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Apricot  
*Burnt honey, bee pollen*

'All White'  
*Lychee, coconut, yuzu*

Greywacke, 'Botrytis' Pinot Gris 2023

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The Angel Coffee  
*Petit fours*

*the* ANGEL