

OSCIETRA CAVIAR
30g or 50g £130/£190
Traditional garnish

BLACK TRUFFLE CRUMPET £18
Buckwheat, soubise (v)

PARKER HOUSE LOAF £6
Claridge's butter (v)

NOCELLARA OLIVES £6
Preserved lemon

BELUGA CAVIAR
30g or 50g £400/£580
Traditional garnish

COBBLE LANE COPPA £14
Home made pickles

FIRST COURSE

CELERIAC VELOUTÉ £16
Pickled walnut, Granny Smith (v)

GOAT CHEESE & PEAR SALAD £21/£29
Blackberry, kohlrabi (v)

BABY BEETROOT SALAD £22
Tempura, lovage (vg)

CONFIT AUBERGINE £24/£32
Roast garlic yoghurt, cumin (v)

SPINACH & RICOTTA AGNOLOTTI £24/£32
Tomato, black olive crumb(v)
WITH BLACK TRUFFLE SHAVINGS £20

HAM HOCK TERRINE £25
Brioche, pickles

SEABASS & CRAB FISHCAKE £28
Tartare sauce, Wakame salad

SEARED ORKNEY SCALLOPS £38/£50
Jerusalem artichoke, sauce Persillade

SEAFOOD

PLATEAU DE FRUITS DE MER
Oysters, langoustine, crab, clams, mussels, scallops
FOR ONE £45 / FOR TWO £90
add half lobster £40
add whole lobster £80

CARLINGFORD OYSTERS
COUNTY LOUTH
Natural £5.5 each
Carrot mignonette £6 each

SIDES £9

Mashed potatoes (v)
French fries, rosemary salt (vg)
Bitter leaf salad, radish, pickled baby carrots (vg)
Tenderstem broccoli (vg)
Glazed garden carrots, carrot purée (vg)

MAIN COURSE

PORK CHOP £38
Cime di rapa, Belper Knolle

ROASTED NORFOLK CHICKEN £42
Brioche and lemon stuffing, sauce Diable

GRILLED HALIBUT £42
Sauce Nantais, smoked caviar

WILD SEA BASS £46
Cavolo nero, truffle

DORSET LAMB LOIN £46
Carrots, sauce Anchoïade

STEAK AU POIVRE £64
Peppercorn sauce, truffle

OXTAIL AND FOIE GRAS PITHIVIER FOR TWO £90
White asparagus, wild garlic, red wine jus

DAILY SPECIAL

MONDAY

BLACK TRUFFLE RISOTTO £35
Parmesan

TUESDAY

HEREFORDSHIRE RIBEYE STEAK £59
Bernaise sauce, French fries

WEDNESDAY

LOBSTER RAVIOLO £46
Fennel, morels, bisque

THURSDAY

RACK OF LAMB £44
Pommes Anna, sauce Anchoïade

FRIDAY

DOVER SOLE £68
Grilled or Meunière

SATURDAY

BEEF WELLINGTON £65
Pomme purée, sauce Périgord

SUNDAY

ROAST CHICKEN OR ROAST RIB OF BEEF
Truffle stuffing Horseradish purée, sauce Bordelaise

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. 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.

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