

DAILY SPECIAL

MONDAY

BLACK TRUFFLE RISOTTO £35
Parmesan

FRIDAY

DOVER SOLE £68
Grilled or Meunière

TO BEGIN

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

NOCELLARA OLIVES £6
Preserved lemons (vg)

CARLINGFORD OYSTERS
Natural £5.5 each

COBBLE LANE COPPA £14
Home made pickles

BLACK TRUFFLE CRUMPET £18
Montgomery Cheddar, soubise (v)

OSCIETRA/ BELUGA CAVIAR 30g
£170/£400

MAIN COURSE

POTATO GNOCCHI £32
Purple sprouting broccoli, black garlic, Pecorino (v)

PORK CHOP £38
Cime di rapa, Belper Knolle

ROASTED NORFOLK CHICKEN £42
Potato fondant, wild garlic, morels

GRILLED HALIBUT £42
Sauce Nantais, smoked caviar

WILD SEA BASS £46
Cavolo nero, truffle

CORNISH LAMB £46
Croquette, peas, anchovy, jus gras

STEAK AU POIVRE £64
Peppercorn sauce, truffle

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)

TUESDAY

RIBEYE STEAK £59
Bernaise sauce, French fries

SATURDAY

BEEF WELLINGTON £65
Pomme purée, sauce Périgord

WEDNESDAY

LOBSTER RAVIOLO £46
Fennel, morels, bisque

THURSDAY

RACK OF LAMB £44
Pommes Anna, sauce Anchoïade

SUNDAY

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

FIRST COURSE

PEA VELOUTÉ £16
Jersey royals, peas, quail egg (v)

BABY CUCUMBER & FENNEL SALAD £18
Sea herbs, kaffir lime (vg)

MARMANADE TOMATO £20
Ricotta, pine nuts, basil (v)

ENGLISH ASPARAGUS £24
Burford brown egg, hazelnut & truffle vinaigrette (v)

SPINACH & RICOTTA AGNOLOTTI £24/£32
Tomato, black olive crumb (v)

HAM HOCK TERRINE £25
Brioche, pickles

SEABASS & CRAB FISHCAKE £28
Tartare sauce, Wakame salad

SEARED ORKNEY SCALLOP £34
Mushroom dashi, cauliflower mushroom

TO SHARE

OXTAIL AND FOIE GRAS PITHIVIER
FOR TWO £90

White asparagus, wild garlic, red wine jus

SET LUNCH / PRE THEATRE

Two courses £49/ Three courses £58

SEVERN & WYE SMOKED SALMON
cucumber, crème fraîche, soda bread
ENGLISH ASPARAGUS
hazelnut & truffle vinaigrette

NORFOLK BLACK CHICKEN
potato fondant, peas, Madeira
POTATO GNOCCHI
purple sprouting broccoli, black garlic, Pecorino

CHOCOLATE SOUFFLÉ TART
GARIGUETTE STRAWBERRY ETON MESS

Available Monday-Friday 12-2.30pm & 5.30-6.45pm.

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.