
DESSERTS

CHOCOLATE SOUFFLÉ TART £16

Cocoa nib ice cream

VANILLA MILLE FEUILLE £16

Custard cream, caramel sauce

PEACH MELBA £14

Poached peach, raspberry, salted crumble

PROFITEROLES TO SHARE £24/FOR ONE £16

Vanilla cream, hot chocolate sauce

STRAWBERRY AND RASPBERRY VACHERIN £14

Meringue, white chocolate, strawberry sorbet

HOMEMADE SORBET OR ICE CREAM £4 (each)

Vanilla, cocoa nib, citrus, strawberry, rum, almond

SELECTION OF BRITISH CHEESES £25

Plum crackers, seasonal chutney

TEA AND INFUSIONS

CLARIDGE'S BLEND £7.5

EARL GREY £7.5

LONGJING GREEN £7.5

JASMINE SILVER TIP £7.5

PEPPERMINT £7.5

CHAMOMILE FLOWER £7.5

OO LONG ICED TEA £7.5

COFFEE

ESPRESSO/DOUBLE ESPRESSO £6.5/£7.5

RISTRETTO £7.5

MACCHIATO £7.5

COFFEE £7.5

CAPPUCINO £7.5

CAFE LATTE £7.5

FLAT WHITE £7.5

Sustainably sourced through The Rare Tea Company and Origin Coffee

SWEET WINE

Welschriesling & Chardonnay, Kracher, Beerenauslese Cuvée, Burgenland, Austria, 2018 £25

Jurançon Moelleux, Domaine de Souch, Jurançon, France, 2018 £27

Furmint, István Szepsy, Tokaji Édes Szamorodni, Tokaj, Hungary, 2016 £32

Sémillon Blend, Château Lafaurie-Peyraguey, Bordeaux, France, 1998 £35

Sémillon Blend, Château d'Yquem, Bordeaux, France, 2005 £185

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.