

SPECIALS

SEVERN & WYE
SMOKED SALMON £25
cucumber, crème fraîche, soda bread

Laurent-Perrier, Ultra Brut
125ml £25

DOVER SOLE £50
Grilled or Meunière

Chablis, Terroir de la Chapelle, Patrick Piuze 2023
125ml £24

STEAK AU POIVRE £50
Peppercorn sauce
ADD BLACK TRUFFLE SHAVINGS £15

Chianti Classico, Castell'in Villa 2018
125ml £22

TO BEGIN

PARKER HOUSE LOAF £4
Claridge's butter (v)

NOCELLARA OLIVES £6
Preserved lemons (vg)

CARLINGFORD OYSTERS
Natural £5.5 each

COBBLE LANE COPPA £14
Homemade pickles

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

OSCIETRA/ BELUGA CAVIAR 30g
£170/£400

MAIN COURSE

POTATO GNOCCHI £29
Purple sprouting broccoli, black garlic, Pecorino (v)

ENGLISH ASPARAGUS RISOTTO £19/£30
Parmesan, morels (v)

PORK CHOP £34
Baby turnip, Belper Knolle

ROASTED NORFOLK CHICKEN £38
Potato fondant, new season garlic, morels

GRILLED HALIBUT £42
Baby artichoke, sauce Nantais, smoked caviar

JOHN DORY £44
Carrot & cardamon, bisque

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

SIDES

MASHED POTATOES (v) £9

FRENCH FRIES, ROSEMARY SALT (vg) £9

MIXED LEAF SALAD, AGED BALSAMIC (vg) £9

GRILLED WYE VALLEY ASPARAGUS, LEMON £12

SUMMER VEGETABLES, OLIVE OIL (vg) £9

FIRST COURSE

PEA VELOUTÉ £14
Crushed potato, peas, quail egg (v)

BABY CUCUMBER & FENNEL SALAD £16
Sea herbs, kaffir lime (vg)

MARMANDE TOMATO £18
Ricotta, pine nuts, basil (v)

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

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

SEABASS & CRAB FISHCAKE £28
Tartare sauce, Wakame salad

SEARED ORKNEY SCALLOP £34
Mushroom dashi, cauliflower mushroom

LOBSTER RAVIOLO £34
Morels, peas, broad beans, bisque

TO SHARE

TOMAHAWK OF HEREFORDSHIRE BEEF £150
French fries, girolles, Béarnaise sauce

SET MENU

Two courses £45/ Three courses £55

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 Lunch & Dinner

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.