

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

BLACK TRUFFLE CRUMPET £16
Buckwheat, soubise (v)

PARKER HOUSE LOAF £5
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

LEEK & WATERCRESS VELOUTÉ £13
Leek fondue, potato croûtons (v)

GOAT CHEESE & PEAR SALAD £18/£26
Blackberry, kohlrabi (v)

BABY BEETROOT SALAD £19
Tempura, lovage (vg)

CONFIT AUBERGINE £21/£29
Roast garlic yoghurt, cumin (v)

SPINACH & RICOTTA AGNOLOTTI £21/£29
Tomato, black olive crumb(v)
WITH BLACK TRUFFLE SHAVINGS £20

HAM HOCK TERRINE £23
Brioche, pickles

SEARED ORKNEY SCALLOPS £36/£48
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 £37.5
add whole lobster £75

FINE DE CLAIRE OYSTERS
Natural £4.5 each
Carrot mignonette £5 each

SIDES £9

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

MAIN COURSE

WILD SEA BASS £38
Cavolo nero, truffle

ROASTED NORFOLK CHICKEN £40
Brioche and lemon stuffing, sauce Diable

MONKFISH TAIL £40
Roasted cauliflower, pickled turnip

GRILLED HALIBUT £42
Sauce Nantaise, smoked caviar

DORSET LAMB LOIN £44
Carrots, sauce Anchoïade

STEAK AU POIVRE £52
Peppercorn sauce, truffle

GRILLED NATIVE LOBSTER £80
Crushed potatoes, sauce Americaine

DAILY SPECIAL

MONDAY

BLACK TRUFFLE RISOTTO £29
Parmesan

TUESDAY

CONFIT DUCK CASSOULET £30
Toulouse sausage

WEDNESDAY

BOUILLABAISSE £46
Rouille, croûtons

THURSDAY

RACK OF LAMB £44
Pommes Anna, sauce Anchoïade

FRIDAY

DOVER SOLE £65
Grilled or Meunière

SATURDAY

BEEF WELLINGTON £62
Pomme purée, sauce Périgord

SUNDAY

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

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.