

ENGLISH POTTED SHRIMPS £16
Scones, horseradish, dill

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

BLACK TRUFFLE CRUMPETS £18
Montgomery cheddar, soubise (v)

TO BEGIN

WILD GARLIC & POTATO SOUP £14
Jersey Royals, crème fraîche (v)

BURRATA £19
Heritage tomato, pinenuts, basil (v)

CLARIDGE'S FISH CAKE £20
Tartare sauce, wakame salad, lemon

SALT BAKED BEETROOT £17
Goat's cheese, fig, pecans, aged balsamic (v)

CLARIDGE'S SALAD £18/£25
English asparagus, young vegetables, baby gem lettuce,
avocado & herb dressing (v)

BEEF TARTARE £22/£30
Burford Brown egg, parsley, sourdough croutes

SEVERN & WYE
SMOKED SALMON £24
Cauliflower, pickled cucumber, soda bread

ENGLISH ASPARAGUS £21
Crispy quail egg, truffle, hazelnut, lemon

SPINACH & RICOTTA RAVIOLI
£22/£30
Sage butter sauce (v)

SHELLFISH

FRUITS DE MER

ROCK OYSTERS
£5.50 each
Natural, with traditional mignonette

SEAFOOD TOWER £95
Crab, scallop, langoustine, clams, mussels,
oysters, brown shrimps
ADD LOBSTER £45

ROAST ORKNEY SCALLOPS
£30
Morels, peas, wild garlic butter

SCOTTISH LANGOUSTINES £36
Lemon mayonnaise

OSCIETRA/ BELUGA CAVIAR
30g £170/30g £400

CORNISH CRAB £25
Crème fraîche, pickled apple

FISH

DOVER SOLE £50
Grilled or Meunière

VEGETABLE

MUSHROOM & TRUFFLE
RISOTTO £35
Aged Parmesan, wild mushrooms (v)

POTATO GNOCCHI £28
Pea purée, almond gremolata (v)

CELERIAC WELLINGTON £29
Mushroom sauce, truffle (v)

MEAT

STEAK AU POIVRE £50
Add black truffle shavings £15

VEAL CHEEK £35
Mash potato, red wine and bone marrow sauce

LOIN OF CORNISH LAMB £42
Lamb belly kebab, red pepper, aubergine

ROAST NORFOLK BLACK
CHICKEN £36
Braised leg, morels, Madeira

FISH OF THE DAY
Market price

LOBSTER SPAGHETTI £49
Roasted tomatoes, peppers

SHETLAND HALIBUT £43
English asparagus, courgette, basil,
champagne sauce

TO SHARE

CLARIDGE'S FISH PIE £80
Scottish langoustine, cod, salmon, prawn,
smoked haddock, seasonal greens

TOMAHAWK OF HEREFORDSHIRE
BEEF £150
French fries, wild mushrooms, Bearnaise sauce

SIDES

DAUPHINOISE POTATOES £9

TRIPLE COOKED CHIPS £9

MISO GLAZED BABY CARROTS £8

JERSEY ROYAL POTATOES £9

TENDERSTEM BROCCOLI £8

HISPI CABBAGE CAESAR £9

FRENCH FRIES £8

GREEN BEANS £9

MIXED LEAF SALAD £7

 @claridgesrestaurantmayfair

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.

————— FIRST COURSE —————

WILD GARLIC & POTATO SOUP £14 SALT BAKED BEETROOT £17
Jersey Royals *Fig, pecans, aged balsamic*

HERITAGE TOMATO SALAD £17
Heritage tomato, pine nuts, basil

————— MAIN COURSE —————

CELERIC WELLINGTON £29
Mushroom sauce, truffle

CLARIDGE'S SALAD £25
*English asparagus, young vegetables, baby gem lettuce,
avocado & herb dressing*

MUSHROOM & TRUFFLE RISOTTO £35
Shaved truffle, girolles

————— SIDES —————

Mixed leaf salad, aged balsamic £7

Tenderstem broccoli £8

French fries, rosemary salt £8

————— DESSERTS —————

RASPBERRY VACHERIN £16
Raspberry, shiso

FRESH COCONUT £16
Strawberry, finger lime

HOMEMADE SORBET £4 (each)
Blueberry, coconut, green apple, cocoa nib

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