

ORANGE OR GRAPEFRUIT JUICE £9
SUPER GREEN JUICE £9
GINGER & LEMON SHOT £7
TURMERIC & LEMON SHOT £7

CROISSANT £4
PAIN AU CHOCOLAT £5
DANISH £5
PASTRY SELECTION £12

OATMEAL PORRIDGE £12
Seasonal berries (v)

CLARIDGE'S
GRANOLA & YOGHURT £15
Mixed berries compote (v)

EXOTIC FRUIT BOWL £16
Seasonal berries (vg)

COCONUT & CHIA PUDDING £15
Raspberry compote (v)

BIRCHER MUESLI £14
Apple, nuts (v)

Eggs

CLARENCE COURT EGGS £16
Choice of two poached or fried eggs with your choice of toast (v)

EGGS AND SOLDIERS £16
Two soft boiled eggs, brioche soldiers (v)

SCRAMBLED EGGS £16
WITH BLACK TRUFFLE £20
WITH SEVERN AND WYE SMOKED SALMON £14
Your choice of toast (v)

FINE HERB OMELETTE £18
Three eggs with finely chopped herbs (v)

YORK HAM & MUSHROOM OMELETTE £20
Three eggs, Gruyère, sautéed mushrooms

EGGS BENEDICT £20
York ham, honey and mustard

EGGS FLORENTINE £20
Spinach and fine herbs (v)

EGGS ROYALE £24
Severn and Wye smoked salmon

Hot Breakfast

FRENCH TOAST £18
Chantilly cream, salted caramel (v)

CLARIDGE'S BUTTERMILK PANCAKES £18
Maple syrup (v)

CLARIDGE'S WAFFLE £18
Chantilly cream, mixed berries jam (v)

BREAKFAST CROISSANT £18
Smoked bacon, mushroom, Montgomery Cheddar (v)

AVOCADO ON TOAST £22
Datterino tomato relish, two poached eggs (v)

CLARIDGE'S VEGETARIAN BREAKFAST £28
Eggs any style, potato rosti, baby spinach, field mushroom,
San Marzano tomato, baked beans (v)

FULL ENGLISH BREAKFAST £32
Eggs any style, pork sausage, smoked bacon, black pudding,
field mushroom, San Marzano tomato, baked beans

CLARIDGE'S RESTAURANT BREAKFAST £45
Freshly squeezed orange or pink grapefruit juice, tea or coffee
Breakfast pastries
Choice of any egg dish or hot breakfast dish
Mixed toast

SIDES

BLYTHBURGH PORK SAUSAGE £9
BEECH & APPLEWOOD SMOKED BACON £9
BAKED BEANS £7 (vg)
SAUTÉED FIELD MUSHROOM £7 (vg)

STORNOWAY BLACK PUDDING £8
SEVERN AND WYE SMOKED SALMON £14
POTATO ROSTI £7 (v)
SAN MARZANO TOMATO £7 (vg)
MIXED TOAST £5

@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. Adults needs around 2,000 kcal a day

A discretionary 15% service charge will be added to your final account.