

CLARIDGE'S

RESTAURANT

SET LUNCH MENU

TO BEGIN

SALT BAKED BEETROOT

Goat's cheese, figs, pecans, aged balsamic (v)

or

CLARIDGE'S FISH CAKE

Tartare sauce, wakame salad, lemon

MAIN COURSE

DOVER SOLE

Grilled or meuniere

or

FILLET STEAK

Pepper sauce

DESSERT

SEASONAL SOFT SERVE

Two Courses £55

Three Courses £60

Available Monday to Friday

12:00-15:00

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