

TO SHARE

- FRESHLY SHUCKED CARLINGFORD OYSTERS half dozen 32
lemon, mignonette, hot sauce
- TUNA SASHIMI CRUDO 22
with eggplant relish caponata
- CORNISH CRAB 25
with freshly grated horseradish
- SHRIMP COCKTAIL 27
with horseradish cocktail sauce, lemon (gf, df)
- SCALLOP CEVICHE 30
with tiger milk, coriander, chilli
- SEAFOOD TOWER 95 add lobster half 45 / whole 90
selection of oysters, tuna crudo, scallop ceviche, cornish crab (gf)

OUR DAILY MADE BREAD
Dante Focaccia, Ravida EVO 6
Parker House Loaf, Claridge's butter 6

STARTERS & SALADS

- SALT BAKED BEETROOT 17
goat's cheese, fig, pecans, aged balsamic (v)
- PROSCIUTTO E MELONE 24
20 months San Daniele prosciutto, cantaloupe melon & Ravida olive oil (gf)
- SEVERN & WYE SMOKED SALMON 24
cauliflower, pickled cucumber, soda bread (can be df and gf)
- BATTUTA DI MANZO (STEAK TARTARE) 22/30
finely diced fillet, capers, quail egg, bone marrow (df, can be gf)
- CLARIDGE'S FISHCAKE 21
tartare sauce, wakame salad, lemon
- MARE MISTO 28
calamari, rock shrimp, lemon, spicy aioli
- DANTE'S SIGNATURE BURRATA 21
slow roasted heirloom tomato, basil & toasted rye (v)
- TOMATO SALAD 18
summer peach, freekeh and herbs (v, df)
- ICEBERG WEDGE SALAD 22
cut into wedges, avocado, pecorino & Dante dressing

PASTA & RISOTTO

- FAZZOLETTI 27
pesto genovese, stracciatella and pangrattato (v)
- SPAGHETTI ALLE VONGOLE 31
manilla clams, garlic, chilli (df)
- PAPPARDELLE AL RAGU 29
slow cooked pork & fennel ragu, parmigiano, parsley (can be made df)
- PRIMAVERA RISOTTO 22/32
baby carrots, courgette, pea & broad beans, tomato (v)



OUR SUMMER FAVOURITES



- THE GARIBALDI
campari & fluffy orange juice 15

- SUMMER 2025
monkey 47, italicus, lime, garden cordial, kaffir lime leaf 20

- NEGRONI BIANCO
gin, quinquina, alessio bianco, carpano dry, lemon bitters, verjus 18

- RASPBERRY ENZONI
cappelletti, dolin dry gin, clarified raspberry, verjus, champagne, frozen raspberry 20

- STRAWBERRY & TOMATO AMERICANO
lillet rosé, aviation gin, arbikie strawberry, cocchi rosa, martini rubino, clarified strawberry, rhubarb bitters 20



MAINS

- ROASTED CAULIFLOWER 29
tahini, calabrian chilli, garlic chips & herb salad (vg, gf, df)
- GRILLED SCOTTISH LOBSTER half 45 / whole 90
garlic & herb butter, french fries or side salad
- DOVER SOLE 50
grilled or meuniere (gf can be df)
- SHETLAND HALIBUT 43
sautéed zucchini & salmoriglio sauce (gf can be df)
- DANTE'S CHICKEN ALLA DIAVOLA half 34 whole 64
green goddess dressing (gf)
- NY STRIP (ON THE BONE) 40OG 59
chimichurri (gf, df)
- FILLET STEAK 20OG 50
peppered sauce
- VEAL MILANESE 35
cucumber, capers, anchovy, lemon
- DAILY SHARING SPECIAL
ask your server

DANTE'S SIGNATURE BURGER 32
smoked bacon, pickled beet, New School American cheese, tomato, spicy mayo & lettuce served on a brioche bun (can be df)

SIDES

- TRIPLE COOKED CHIPS 9
- DAUPHINOISE POTATOES 9
- FRENCH FRIES 8
- CORN, AVOCADO & POMEGRANATE 9
- HERITAGE TOMATO SALAD 8
- TENDERSTEM BROCCOLI 8
- GREEN BEANS 9
- MIXED LEAF SALAD 7
- MISO GLAZED CARROTS 8



Disclaimer *Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us if 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.

CHAMPAGNE	125ml	Bottle
Billecart-Salmon, Le Réserve, NV	25	130
Bérêche et Fils, Brut Réserve, NV	30	170
Billecart-Salmon, Le Rosé, NV	35	210
Charles Heidsieck, Blanc de Blancs, NV	35	210
Billecart-Salmon, Le Sous Bois, NV	40	240
Krug, Grande Cuvée 171ème, NV	75	450
Billecart-Salmon, Nicolas François, 2012	80	480
Salon, Blanc de Blancs, 2012	195	1,170

ENGLISH SPARKLING		
Hundred Hills, Hillside no. 3, 2019	27	170

WHITE WINE		
Chardonnay, Backhouse, 2023	14	70
Rolle Blend, Chateau Malherbe, 2021	16	80
Chablis, Domaine Christian Moreau, 2022	18	100
Grüner Veltliner, Martin Muthenthaler, 2022	20	110
Sancerre, Domaine Vacheron, 2022	22	120

ROSÉ WINE		
Rosa del Rosa, Proprieta Sperino, 2024	14	70
Chateau d'Esclans, 2022	18	105
Les Clans, Chateau d'Esclans, 2022	30	175

RED WINE		
Trousseau Blend, Etoile, Dupuis, 2020	14	70
Teroldego, Foradori, 2021	16	80
Zinfandel, Mohr-Fry Ranches, Sr. Amant, 2022	18	110
Zweigelt Blend, Mon Rouge, Jurtschitsch, 2021	20	100
Syrah, Mullineux, 2022	24	140



DANTE'S DOLCI

AMALFI LIMONATA
malfy lemon gin, limoncello, lemon curd, lemon juice, limonata soda 18

HONEY BEE
patron silver, mr black, amontillado, raspberry syrup, chocolate bitters, salted honey cream 20

NONNA'S ALEXANDER
ketel genever, brandy, creme de cacao, amaretto, nutmeg cream 18

GRASSHOPPER
green creme de menthe, white creme de cacao, branca menta, cream, valrhona chocolate 20

VIN SANTO Y BISCOTTO 12

USA SELECTION BY THE BOTTLE

WHITE WINE	
Riesling, Steinhügel, Tatomer, 2022	65
Chenin Blanc, Lieu Dit, 2021	75
Cabernet Franc, Lieu Dit, 2022	85

RED WINE	
Pinot Noir, Backhouse, 2022	60
Cabernet Sauvignon, Viano Vineyards, 2017	70
Trousseau Blend, Etoile, Dupuis, 2020	70

