

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

ENGLISH PEA SOUP £14
Cucumber relish, crème fraîche, mint (v)

BURRATA £19
Peach, honey, rocket (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)

HERITAGE TOMATO SALAD £16
Extra-virgin olive oil
ADD RICOTTA £3

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

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

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

FRUITS DE MER

CARLINGFORD ROCK OYSTERS
£5.50 each
Natural, with traditional mignonette

MARINATED PRAWNS £29
Tomato, lemon, saffron

TUNA TARTARE £22
Avocado, soy, lime

SEAFOOD TOWER £140
Scottish lobster, crab, scallop, oysters
OSCIETRA/ BELUGA CAVIAR
30g £170/30g £400

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

CORNISH CRAB £25
Crème fraîche, pickled apple

SCALLOP CEVICHE £30
Tiger milk, coriander, chilli

FISH

DOVER SOLE £50
Grilled or Meunière

FISH OF THE DAY
Market price

GRILLED SCOTTISH LOBSTER
HALF £45/WHOLE £90
Garlic & herb butter
French fries or side salad

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

VEGETABLE

PRIMAVERA RISOTTO £22/32
Baby carrots, courgette, pea & broad beans, tomato (v)

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

MOREL & ONION TART £30
Young vegetables, feta (v)

MEAT

STEAK AU POIVRE £50
Add black truffle shavings £15

VEAL SCHNITZEL £35
Cucumber, capers, anchovy, lemon

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

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

TO SHARE

WHOLE SEA BASS £90
Caponata, salsa verde

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

SIDES

DAUPHINOISE POTATOES £9

TRIPLE COOKED CHIPS £9

MISO GLAZED BABY CARROTS £8

HERITAGE TOMATO SALAD £8

TENDERSTEM BROCCOLI £8

GREEN BEANS £9

FRENCH FRIES £8

CORN, AVOCADO & POMEGRANATE £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 —————

PEA SOUP £14

Cucumber relish, mint

SALT BAKED BEETROOT £17

Fig, pecans, aged balsamic

HERITAGE TOMATO SALAD £17

Heritage tomato, basil

————— MAIN COURSE —————

MOREL & ONION TART £30

Young vegetables

CLARIDGE'S SALAD £25

*English asparagus, young vegetables, baby gem lettuce,
avocado & herb dressing*

PRIMAVERA RISOTTO £32

Baby carrots, courgette, pea & broad beans, confit tomato

————— SIDES —————

Mixed leaf salad, aged balsamic £7

Tenderstem broccoli £8

French fries £8

————— DESSERTS —————

RASPBERRY VACHERIN £16

Raspberry, shiso

FRESH COCONUT £16

Strawberry, finger lime

HOMEMADE SORBET £4 (each)

Blueberry, coconut, raspberry, strawberry, cocoa nib

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