

APERITIF

BILLECART-SALMON,
LE RÉSERVE NV 125ML £25

BLOODY MARY £22
Vodka, tomato juice, lemon, black pepper

BILLECART-SALMON,
LE ROSÉ NV 125ML £35

KRUG,
GRANDE CUVÉE 171ÈME 125ML £75

CHARLES HEIDSIECK,
BLANC DE BLANCS NV 125ML £35

SUNDAY LUNCH

PARKER HOUSE LOAF
Claridge's butter

FIRST COURSE

ENGLISH ASPARAGUS
Crispy quail egg, truffle, hazelnut, lemon

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

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

BURRATA
Peach, honey, rocket (v)

CLARIDGE'S FISH CAKE
Tartare sauce, Wakame salad, lemon

MAIN COURSE

NORFOLK BLACK LEG CHICKEN
Truffle Stuffing

ROASTED HEREFORDSHIRE SIRLOIN OF BEEF
Horseradish purée, Yorkshire pudding, gravy

CORNISH LAMB
Lamb belly, red pepper, aubergine

SHETLAND HALIBUT
English asparagus, courgette, basil, champagne sauce

MOREL & ONION TART
Young vegetables, feta (v)

For the table :
Roast potatoes, carrots,
broccoli, green beans
cauliflower cheese, gravy

DESSERT FOR THE TABLE

BAKED MERINGUE TART
Lemon

CLARIDGE'S CHOCOLATE
Chocolate mousse, brownie, cocoa nib,
caramel, hot chocolate sauce

STICKY TOFFEE PUDDING
Vanilla ice cream

BRIE DE MEAUX
Chutney, crackers

SWEET WINE

ISTVÁN SZEPSY,
TOKAJI SZAMORODNI 2017
75ML £32

CHÂTEAU D'YQUEM,
SAUTERNES 2005
75ML £185

FONTODI VIN SANTO,
DEL CHIANTI CLASSICO 2014
75ML £30

Two Courses £85
Three Courses £100

@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.

VEGAN SUNDAY LUNCH

SOURDOUGH

Olive oil

BLOODY MARY £22

Vodka, tomato juice, lemon, black pepper

FIRST COURSE

HERITAGE TOMATO SALAD

Pine nuts, basil

ENGLISH PEA SOUP

Cucumber relish, mint

SALT BAKED BEETROOT

Fig, pecan, aged balsamic

MAIN COURSE

CLARIDGE'S SALAD

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

PRIMAVERA RISOTTO

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

MOREL & ONION TART

Young vegetables

For the table : Roast potatoes, glazed carrots, seasonal
greens, gravy

DESSERTS FOR THE TABLE

CLARIDGE'S CHOCOLATE

Chocolate mousse, brownie, cocoa nib,
caramel, hot chocolate sauce

BLUEBERRY PAVLOVA

APPLE CRUMBLE

Two Course £85
Three Courses £100

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.