CHATEAU D'ESCLANS 2022 125ml £18, Bottle £105

POMELLO SPRITZ £24 CHATEAU D'ESCLANS LES CLANS 2021 125ml £30, Bottle £175

Aperitie

PEACH PIQUANT £22 CHATEAU D'ESCLANS GARRUS 2021 125ml £40, Bottle £240

LYCHEE BLOSSOM £22

### Champagne

RUINART' BLANC DE BLANC 125ml £30, Bottle £220

> RUINART ROSÉ 125ml £30, Bottle £220

> > Pair With

CARLINGFORD OYSTERS Natural £5.50 each

OSCIETRA/BELUGA CAVIAR 30G £170/£400

CLARIDGE'S FRIED CHICKEN £24 Citrus créme fraîche

## Snacks

PARKER HOUSE LOAF £6 Claridge's butter (v)

NOCELLARA OLIVES £6 Preserved lemon (v)

MONTGOMERY GOUGÈRES £12 Pickled walnuts (v)

COBBLE LANE COPPA £14 Home made pickles

CHEF'S CRUMPET SELECTION £24 Three savoury crumpets, created daily by Claridge's Restaurant Head Chef

> SOLE GOUJONS £25 Tartare sauce

# LIGHT DISHES

BABY CUCUMBER & FENNEL SALAD £18 Sea herbs, kaffir lime (vg)

> MARMANDE TOMATO £20 Ricotta, pine nuts, basil (v)

### Sides

FRENCH FRIES £9 Rosamary salt (v)

BITTER LEAF SALAD £9 Pickled baby carrots (vg) SEVERN & WYE SMOKED SALMON £24 Sour cream, capers, soda bread

> ENGLISH ASPARAGUS £24 Hazelnut & truffle vinaigrette (v)

#### Sweet

COOKIE SANDWICH £12 Vanilla ice cream

> ETON MESS £16 Strawberries

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 absolutes separation, and cannot take responsibility for any adverse reaction that may occur. A discretionary 15% service charge will be added to your final account.