

SEAFOOD

D&B SEAFOOD PLATEAU	(for 1) 65 / (for 2) 130
<i>Maldon Oyster with Mushroom Mignonette, Scottish Scallop with Pistachio & Grapefruit, Prawn with Tomato & Horseradish, Native Lobster Tail with Citrus & Bonito, Cornish Crab with Green Apple & Finger Lime</i>	
MALDON OYSTER <i>with Mushroom Mignonette</i>	12 for 42 / 6 for 21
IMPERIAL OSCIETRA CAVIAR	30gr for 95 / 50gr for 165

SNACKS

CHAR CEVICHE	21
<i>with Horseradish, Cucumber and Shiso</i>	
CORNISH LOBSTER ROLL	38
<i>with Brown Butter, Chives and Fries</i>	
EDAMAME HUMMUS	19
<i>with Pickled Yellow Beets and Naan</i>	
FLATBREAD	18
<i>with Goat's Cheese and Wild Garlic</i>	
SNOWPEA SALAD	21
<i>with Pancetta, Pecorino and Mint</i>	
HUMM DOG	25
<i>Bacon-Wrapped with Black Truffle Mayo, Celeriac Relish and Toasted Brioche Bun</i>	
C.F.C.	23
<i>Claridge's Fried Chicken with Chili-Lime Yogurt</i>	
D&B CHICKEN BURGER	28
<i>with Foie Gras, Black Truffle Mayo, Cheddar and Fries</i>	
SELECTION OF CHEESE	22

MAINS

50 DAY DRY AGED RIB EYE (for 2)	125
<i>with Jersey Royal Potatoes, Roasted Aubergine Salad and Bordelaise Sauce</i>	
DRY-AGED DUCK (for 2)	80
<i>Honey and Lavender Glazed with Rhubarb, Spring Onion and Daikon served with Fries</i>	
CORNISH BREAM	35
<i>En Papillote with Fennel, Capers and Lemon served with Fries</i>	
WHOLE ROASTED CAULIFLOWER	28
<i>with Saffron and Pistachio Tahini</i>	

DESSERT

	19
<i>Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences.</i>	
<i>A discretionary service charge of 12.5% will be added to the final bill.</i>	