



fera
AT CLARIDGE'S

Autumn at Fera

To start

Braised pork belly, mustard
and baby gem lettuce

Salted cod, golden beetroot,
elderflower and trout roe

Smoked Jerusalem artichoke,
mushroom and chive
Wiltshire truffle supplement
10.00

Main course

Free range chicken, celeriac
and hen of the woods

Line caught hake,
variegated kale and scallop

Roasted pumpkin, cobnuts,
chicory and parsley

Dessert

Beetroot sorbet,
chocolate and whipped
verjus

Glazed figs, ricotta cake
and poppy seeds

British cheeses
supplement 8.00
as an additional course 16.00

Wine

Gran Cerdo Blanco
Rioja, Spain 2017 375ml

Réserve de Gassac Rosé
Hérault, France 2017
375ml

Ciù Ciù, Bacchus Rosso
Marche, Italy 2017
375ml

3 courses 42.00

Fera signature snacks, an additional 10.00

Available at lunch time, Wednesday to Sunday

Due to the seasonal nature of our menu, some dishes are subject to change

A discretionary 12.5% service charge will be added to your final bill.