



fera
AT CLARIDGE'S

Tasting

Stewed rabbit with lovage
Buckwheat and spring alliums
Crispy chicken, whipped roe
Sourdough crumpet, smoked eel

Portland crab, pickled alexanders, apple and miners lettuce

Green asparagus, ox tongue, mushroom and lapsang

Confit potato, fermented leek, cauliflower and calcot onion

Poached turbot, sprouting broccoli and sunflower seeds

Cornish hogget, hispi cabbage and dill

Yorkshire forced rhubarb, rose and jasmine

Carrot, coffee and caramelised oats

110.00

Wines to accompany 7 courses 95.00

Rare wines to accompany 7 courses 175.00

Additional course of British cheese 16.00

Due to the seasonal nature of our food, some dishes and ingredients are subject to change.