



fera
AT CLARIDGE'S

Autumn at Fera

To start

Fresh tomatoes, smoked marrow, horseradish and dill

Salted cod, pickled kohlrabi, radish and trout roe

Autumn broth, cheddar dumplings and beetroot

Main course

Free range chicken, celeriac, and Scottish girolles

Day boat hake, variegated kale and scallop roe

Roasted cauliflower, sea orache, hen of the woods mushrooms

Dessert

Beetroot sorbet, chocolate and whipped verjus

Cornish strawberries, jasmine cake and blackcurrant

British cheeses *supplement 8.00*
(*as an additional course 16.00*)

Wine

Gran Cerdo Blanco
Rioja, Spain 2017 375ml

Réserve de Gassac Rosé Héurault,
France 2017 375ml

Ciù Ciù, Bacchus Rosso
Marche, Italy 2017 375ml

Coteaux du Layon '4 Vents',
Pithon Paillé, 2015 100ml *gl*
supplement 10.00

3 courses 42.00

Including ½ bottle of wine, 330ml water, house tea or coffee 55.00

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