



fera  
AT CLARIDGE'S

## A La Carte

### Snacks 10.00

Stewed rabbit with lovage  
Seaweed cracker, cured cod, sea herbs  
Tunworth, short rib, watercress

### To start

Veal sweetbreads, calcot onion and mussel cream 22.00  
Swede dumplings, Isle of Mull, Wiltshire truffle 19.00  
Raw Dexter beef, beech mushrooms and buckwheat 21.00  
Portland crab, golden beetroot, tarragon, sea greens 24.00

### Main course

Brill roasted in seaweed, broccoli and sea lettuce 37.00  
Roasted monkfish, whey fermented grains and sea vegetables 38.00  
Scottish red deer, blackcurrant, King cabbage, hen of the woods 39.00  
44 day aged sirloin of beef, ox cheek, parsley root and onion 46.00  
Barbequed cabbage heart, blackcurrant, hen of the woods 30.00

### Dessert

Jerusalem artichoke, toffee apple and salted caramel 14.00  
Poached figs and Jersey milk ice cream 14.00  
Chocolate custard, jasmine and lemon leaf 15.00  
Selection of British and French cheese 16.00

Available at lunch time, Monday to Sunday; Dinner time Sunday to Thursday

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