



fera
AT CLARIDGE'S

Tasting

Stewed rabbit with lovage
Berkswell cheese, onion ash
Seaweed cracker, cured cod, sea herbs
Tunworth, short rib, watercress

Portland crab, golden beetroot, tarragon, sea greens

Raw Dexter beef, beech mushrooms and buckwheat

Swede dumplings, Isle of Mull, Wiltshire truffle

Brill roasted in seaweed, broccoli and sea lettuce

Scottish red deer, blackcurrant, January King cabbage, hen of the woods

Bergamot, parsley and honey cake

Chocolate custard, jasmine and lemon leaf

110.00

Wines to accompany 7 courses 95.00

Rare wines to accompany 7 courses 175.00

Additional course of British and French cheese 16.00

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