



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, pickled alexanders, apple and winter purslane

Raw venison, beech mushrooms and buckwheat

Confit potato, fermented leek, cauliflower and calcot onion

Poached turbot, sprouting broccoli and sunflower seeds

Lake District mutton, 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.*