



fera
AT CLARIDGE'S

Valentine's Tasting Menu

A glass of champagne

Stewed rabbit and lovage

Fermented vegetable tart

Langoustine and brown butter

Sourdough crumpet, black garlic

Cured monkfish, kohlrabi and caviar

Raw venison, beech mushrooms, buckwheat

Hay baked celeriac, whey and bletted apple

Brill, lardo, chervil root, black tea

Aged Dexter beef sirloin, braised rib and pumpkin

Yorkshire forced rhubarb, rose, jasmine

Chocolate, whiskey and pine

150.00

Wines to accompany 7 courses 120.00

Rare wines to accompany 7 courses 190.00

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.