

FROM 9:30PM

Claridge's makes every effort to comply with the dietary requirements of our guests.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A charge of \pounds 5.00 will be applied to all in-room dining orders. A discretionary 12.5% service charge will be added to your final account.

SEAFOOD

Caviar with buckwheat blinis	30g
Beluga	£192.50
Osciètra	£87.50

Severn and Wye smoked salmon with crème fraiche, pickled mustard seeds and soda bread £24.50

SOUPS

£13.13
£13.13
£22.75
£5.25

Aberdeen Angus beef burger	
Swiss cheese, tomato and hand cut chips	£26.25

Claridge's club with egg, tomato, lettuce, mayonnaise, grilled chicken and bacon on toasted pain de mie £21.88

PASTA

Fettuccine with ossobuco ragout	£26.25
Fettuccine alla Napoletana	£24.50

SIDE DISHES

green salad with avocado	
courgette and parmesan salad	£7.00
French beans	
broccoli with toasted almonds	
wilted leaf spinach	£7.00
mashed potatoes	
hand-cut chips or French fries	£7.00
truffle French fries	£10.50

DESSERTS

Grue de cacao Crème Brulee	
Amarena cherry compote, shortbread	£14.00
Seasonal Fruit Salad,	
Yuzu and mint syrup	£14.00
Selection of Claridge's Patisseries	
(3 pieces)	£14.00
Ice cream and sorbets:	
strawberry, vanilla, chocolate	
raspberry, mango, white chocolate	£14.00
Selection of farmhouse cheeses	
British cheeses, fig, grapes, artisanal bread	£19.25