

CHILDREN MENU

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 discretionary 12.5% service charge will be added to your final account.

BREAKFAST

Mini English		Buttermilk pancakes, forest fruits,	
an egg; fried, boiled, scrambled or poached		Cornish clotted cream, maple syrup	£14
bacon, sausage, mushrooms, tomato, beans	£16		
		Waffles	
Soft boiled Egg & Soldiers		confit cherries, chocolate sauce, clotted ream	£14
toast; white, brown or granary	£12.5		
		French Toast	
Fruit plate, mango, strawberry	£10	hazelnut chocolate and whipped cream	£14
Strawberry yoghurt smoothie	£7	Cereal	
		Frosties, Coco pops, Cornflakes	
Freshly squeezed juices		Weetabix or Rice Krispies	£7
orange, apple, pink grapefruit	£8		
		Porridge	
Hot chocolate	£8	made with water or milk	£7.5

STARTER

Tomato soup with cheese sandwich	
Crushed avocado and mozzarella	
Vegetable maki sushi <i>(6 pieces)</i>	
Carrots, cheese and cucumber sticks with hummus	
Sliced melon with berries	
DESSERTS	

Chocolate brownie vanilla ice cream and chocolate sauce	£12
Strawberry and vanilla knickerbocker glory	
Banana smoothie and chocolate chip cookies	
Ice-cream: chocolate, vanilla, strawberry, passion fruit Sorbet: coconut_raspherry_mango_lemon	£12
coconut, raspberry, mango, lemon	tΙΔ

MAIN COURSES

Fish and chips	£17
Salmon Teriyaki with broccoli and sweet potato fries	£16
Cottage pie with colourfull carrots	£18
Mini burgers and hand cut chips	£22
Ricotta tortellini with sage and tomato	£14
Chicken goujons with baked beans and cheese bake	£18