

DESSERTS

		£	Kcal
Vanilla and caramel mille-feuille, caramelised puff pastry	26	921	
Pineapple sorbet, candied ginger, fresh pineapple, lime	22	602	
Blood orange and pink grapefruit pavlova, Timut pepper	22	812	
Claridge's tart tatin, caramel sauce, vanilla ice cream	26	314	
Melted chocolate dome, almond croissant praline, chocolate sauce	26	1100	
Ice-cream: dark chocolate, Madagascan vanilla, caramel, coffee (<i>choice of three</i>)	20	431	
Sorbet: lemon, passion fruit & mango, strawberry, coconut, blood orange (<i>choice of three</i>)	20	283	
Selection of British cheeses, grapes, celery, walnut bread, chutney	30	417	

SWEET WINES & PORT

100ml

Tokaji Szamorodni, István Szepsy, 2017	32	
Vin de Constance, 2013	55	
Sauternes, Château d'Yquem, 2009	120	
Pinot Gris, Botrytis, 2023	20	
Tawny port, Sandeman, 20 yo, by Rehoboam	25	

TEA AND COFFEE

Espresso, ristretto, macchiato	9	25
Filter coffee, cappuccino, café latte, flat white	10	165
Claridge's bespoke blend	10	1
Our tea and coffee is sustainably sourced through The Rare Tea Company and Workshop Coffee		

Executive Pastry Chef – Thibault Hauchard

A discretionary 15% service charge will be added to your final account.

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. Adults require around 2,000 kcal a day.