

THE FUMOIR FOOD MENU

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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.

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

SEAFOOD

	£	Kcal
Oscietra caviar (30g) with condiments and buckwheat blinis	110	202
Rock oysters with Mignonette		
half dozen	21	150
dozen	42	300

TO BEGIN

	£	Kcal
Prosciutto di San Daniele with Charentais melon	26	156
English cheese board	24	417
Selection of charcuterie	24	287
Crudit� with English pea hummus	20	73
Duck croquettes (6 pc)	20	287
Seabass ceviche and avocado	19	170
Truffle Goug�res with Gruy�re and parmesan (6 pc)	19	293
Claridge's fried chicken	30	320
Dorset crab with radish	19	342
Baby beetroot with yoghurt	16	83

FIRST COURSE

	£	Kcal
Tomato salad with Stracciatella and basil	26	307
Superfood salad with grains, olives, cucumber and feta	26	838
Claridge's Caesar salad with anchovies, crisp pancetta and parmesan croutons	26	499
Chopped Cobb salad with gem lettuce, watercress, avocado, bacon, tomato, egg and Roquefort	26	695
Beef tartare with red chicory, sunflower seeds and shallot crumble	28	287

MAIN COURSE

	£	Kcal
Roasted salmon with green asparagus and barley	40	782
Roasted chicken breast with quinoa salad and white asparagus	42	607
Claridge's beef burger with pickled red onion, Cheddar and French fries	32	1125
Roasted cauliflower with parsley tahini and pistachio	32	156

PIZZA AND PASTA

	£	Kcal
Spaghetti Pomodoro basilica	26	195
Duck ragu with pappardelle	35	672
Pizza margherita, San Marzano tomatoes, mozzarella and basil	20	704
Black truffle pizza with parmesan cream	32	1013

TO SHARE

50 day dry aged rib eye with Jersey royal potatoes, grilled broccoli, green salad, sauce Bordelaise	90	1136
Lobster Wellington with truffle French fries, green salad, English peas with mint, sauce Américaine	90	3630

SIDES

	£	Kcal
Green salad with avocado	8	89
Grilled tenderstem broccoli	8	196
Peas with mint	8	158
Mashed potato purée	8	370
French fries	8	312
Hand cut chips	8	261
Truffled French fries	12	398

DESSERTS

Dark chocolate fondant with coffee ice cream	16	412
Upside down berry tart with yogurt emulsion	16	432
Ice-cream and sorbet (choice of three): chocolate, vanilla, strawberry, coffee, coconut, raspberry, passion fruit, lemon	16	431/ 283