

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

SEAFOOD

	£	Kcal
Caviar with traditional condiments and blinis		
Oscietra (30g)	170	202
Beluga (30g)	400	202
Rock oysters served with classic mignonette		
each	5.5	25
half dozen	33	150
dozen	66	300

TO BEGIN

Caviar blini, crème fraîche, dill, grated egg, Oscietra caviar	60	170
Ebi prawn tempura, ponzu and coriander	28	356
Claridge's fried chicken, lime chipotle yoghurt	35	877
Iberico ham croquette, Manchego	22	423
Crudités, garlic white bean hummus, sumac, crispy chickpeas (v)	22	73
Grilled baby corn, chilli, feta (v)	16	194
Crispy potato, black truffle dip (v)	20	203
Smoked salmon rilette, crème fraîche, lemon, dill	18	293
Chef's choice canapes selection (9 pieces)	50	
Charcuterie selection, cornichons, chutney, toasted sourdough	24	589
Selection of British cheeses, grapes, celery, walnut bread, chutney (v)	30	417

FIRST COURSE

Severn and Wye smoked salmon, crème fraîche, mustard seeds, pickled shallots	38	467
Beef tartare, red chicory, confit egg, charred onions, Oscietra caviar	42	240
Burrata di Puglia, pumpkin, beetroot, pomegranate, watercress (v)	36	436

MAIN COURSE

	£	Kcal
Fillet of Scottish salmon, fennel, kale, apple, cranberry salad	52	782
Baby chicken, spiced yoghurt, couscous, cucumber salad	56	925
Celeriac and truffle risotto, oyster mushroom, celery, aged Parmesan, tarragon (v)	42	680

PIZZA AND PASTA

Spaghetti pomodoro, fresh basil (v)	34	405
Spaghetti Bolognese, beef ragout, tomato	40	545
Lobster Rigatoni, datterini tomatoes, lobster bisque, basil, lemon	62	812
Pizza Margherita, San Marzano tomatoes, mozzarella and basil (v)	30	620
Pepperoni pizza, cured chorizo cular, tomato, mozzarella	34	776
Black truffle pizza, pecorino, mushrooms (v)	38	825

SANDWICHES

Claridge's Club sandwich, chicken, bacon, egg, lettuce, tomato, French Fries	40	1318
Lobster roll, Scottish lobster, celery, Marie rose, crispy shallot, chives, French fries	45	554
Claridge's beef burger, lettuce, balsamic onions, Comté, onion rings, French fries	48	960
Wagyu beef sandwich, toasted brioche, grain mustard mayonnaise, French fries	75	671
Fried chicken sandwich, toasted brioche, pickles, lettuce, French fries	44	968

SIDES

	£	Kcal
Green garden salad, avocado	12	180
Tenderstem broccoli	12	103
Creamed leeks, kale, lemon	12	151
Fine green beans, confit shallot	12	96
Mashed potato	12	370
French fries	12	312
Hand-cut chips	12	324
Truffled French fries	16	398

DESSERTS

Vanilla and caramel mille feuille, caramelised puff pastry	26	921
Melted chocolate dome, cereal & hazelnut granola, barley ice cream, chocolate	26	1100
Pineapple sorbet, candied ginger, fresh pineapple, lime	22	602
Pear "douillon", poached pear baked with croissant, tonka bean cream, caramel	22	812
Mandarin and mint pavlova, crunchy meringue, black lemon cream	26	314
Ice-cream and sorbet (choice of three):	20	
dark chocolate, Madagascan vanilla, barley, caramel		431
passion fruit & mango, lemon, strawberry, coconut, mandarin		283