

# 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.*

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

## SHARING ITEMS

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Caviar	30g
buckwheat blinis sour cream	
Beluga	£220
Oscietra	£100
Rock oysters with shallot vinegar and lemon	
half dozen/dozen	£20/£40
Chef's dozen	
Cornish crab tartlet, tuna and caviar (3pc)	
Datterini tomatoes, pine nuts, olive cream, basil (3pc)	
duck rolls and peppered blackberry sauce (4pc)	
tempura prawns, chilli, carrot and soy dip (3pc)	£26
Gougères with truffle, Gruyère and Cheddar (6pc)	£16
Duck rolls with peppered blackberry sauce (9pc)	£24
Prawn tempura with chilli, carrot and soy dip (9pc)	£28
Smoked salmon Moscovite cornets	
horseradish cream and Oscietra caviar (9pc)	£32
Lobster Wellington with truffle French fries	£86

## PIZZA

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Regina Margherita San Marzano tomatoes, mozzarella, basil	£20
Truffle mozzarella, provolone	£32

## SALADS

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Claridge's Caesar salad with anchovies crisp pancetta and parmesan croutons	£26
Chopped Cobb salad with gem lettuce, watercress avocado, bacon, tomato, egg and Roquefort	£26
Summer salad, datterini tomatoes, asparagus, French beans, heritage carrots, grain mustard dressing	£26
Superfood salad with red quinoa, tahini walnuts, tardivio, sweet potato, pomegranate, avocado	£26
All salads can be served with the following	
crisp tofu or grilled chicken breast	£6
grilled salmon or prawns	£6
poached lobster	£10
Claridge's seafood cocktail with lobster langoustine, crab and Marie Rose sauce	£30
Burrata with heirloom tomatoes and basil	£24

## SANDWICHES

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Claridge's club with egg, tomato, lettuce and mayonnaise grilled chicken and bacon on toasted pain de mie	£25
Roast sirloin of beef with burgundy butter, pickled shallots, horseradish cream on toasted rye	£25
Aberdeen Angus beef burger Swiss cheese, tomato and hand cut chips	£30
Steak sandwich on pain de mie, tomato, mustard tarragon Hollandaise with French fries	£35
Smoked salmon with avocado on toasted rye bread	£26
Avocado, lettuce, tomato with egg and mayonnaise on toasted pain de mie	£22

## MAIN COURSES

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Scottish salmon with langoustine, sea beet, toasted buckwheat and lemon verbena nage	£38
Fish and chips with battered cod pickled quail's egg and pea purée served with hand-cut chips	£28
Veal shnitzel with truffle and aged parmesan spaghetti	£39
Claridge's steak tartare with egg yolk horseradish, rye toast and French fries	£32
Spaghetti pomodoro basilico	£26
Ricotta gnocchi with violet artichokes, peas, broad beans, mint and basil	£30
Spaghettini, red prawns and finger lime tartare, lemon cream sauce	£32

### SIDES

courgette and parmesan salad	£8
hand-cut chips	£8
truffle French fries	£12

## DESSERTS

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Icecream cornets (9pc)	£18
Profiteroles, chocolate and vanilla ice cream	£16
Strawberry mille-feuille mascarpone cream	£16
Lemon meringue tart almond cream	£16
Cheese selection British cheeses, fig, celery, grapes, artisanal bread	£22