

IN-ROOM
DINING

MENU

IN-ROOM DINING IS AVAILABLE 24 HOURS A DAY
YOU CAN CONTACT THE IN-ROOM DINING TEAM BY DIALLING EXTENSION 44.

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.

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BREAKFAST

	£	Kcal
ENGLISH	40	782
Burford brown eggs any style, bacon, sausage, black pudding, grilled tomato, baked beans, sautéed mushrooms Claridge's breakfast pastries and toast freshly squeezed orange or grapefruit juice tea or coffee		
HEALTHY	38	405
poached eggs with seasonal greens, avocado on rye bread acai bowl, banana, goji berries, bee pollen, cashew apple, cucumber, celery juice tea or coffee		
VEGETARIAN	38	742
baked eggs with ratatouille and feta coconut and chia pudding with mango Claridge's breakfast pastries and toast choice of any juice or smoothie tea or coffee		
BAKERY BASKET		
croissant, pain au chocolat, pain au raisin, danish	14	996
SMOOTHIES		
banana, oat, date almond	12	185
apple, mango, avocado	12	68
cherry, blueberry, banana	12	73
SIGNATURE JUICES		
beetroot, apple, carrot, ginger	9.5	150
apple, cucumber, celery	9.5	165
carrot, pear, ginger	9.5	145

BREAKFAST FAVOURITES

BAKED EGGS	22	423
Merguez ratatouille and feta		
CRUSHED AVOCADO	22	265
poached eggs on sourdough		
SMOKED SALMON	22	258
with scrambled eggs		
OMELETTE ARNOLD BENNETT	22	471
poached Scottish haddock, Mornay sauce		

EGGS

TWO BURFORD BROWN EGGS	13	156
fried, boiled, scrambled or poached		
OMELETTE	21	200
with your choice of:		
bacon, tomato, Gruyère, mushroom, onion or spinach		
EGGS BENEDICT, ROYALE OR FLORENTINE	24	728/580/433
bacon, smoked salmon or spinach		
SEASONAL GREENS	22	321
two poached eggs, asparagus, peas, courgette, fine herbs		

A charge of £5.00 will be applied to all in-room dining orders. A discretionary 12.5% service charge will be added to your final account.

INDULGENCES

	£	Kcal
BUTTERMILK PANCAKES	20	358
blueberries, maple syrup		
FRENCH TOAST	20	458
caramelised banana		
BELGIAN WAFFLES	20	391
mixed berry compote, Chantilly cream		

FROM L'EPICERIE

BREAKFAST CROISSANT	21	549
bacon, fried egg, spinach, gruyère		
SELECTION OF CHARCUTERIE AND CHEESES	30	1054
sunflower bread and baguette		
TOASTED BAGEL	22	731
smoked salmon and cream cheese		

CEREALS, BOWLS, FRUIT

HOMEMADE GRANOLA	11	282
yoghurt, seasonal fruit		
COCONUT AND CHIA PUDDING	11	80
mango, lime		
OATMEAL PORRIDGE	11	286
with choice of condiments		
BIRCHER MUESLI	12	79
mixed berries and nuts		
FUL MEDAMES	16	224
fava beans, cumin, pita bread		
AÇAI BOWL	12	72
banana, goji berries, bee pollen, cashew		
FRUIT		
mixed seasonal berries	16	61
mango, pineapple, coconut shavings	18	64

SIDES

bacon	8	215
turkey bacon	8	191
pork sausage	8	170
chicken sausage	8	49
black pudding	8	257
baked beans	8	155
grilled tomato	8	34

COFFEE AND TEA

espresso, ristretto, macchiato	7	25
filter coffee, cappuccino, café latte, flat white	8	165
Claridge's bespoke blends	8	1

LUNCH AND DINNER

SANDWICHES

	£	Kcal
CLARIDGE'S CLUB with egg, tomato, lettuce, mayonnaise, grilled chicken and bacon on toasted pain de mie	28	897
DORRINGTON HAM AND GRUYÈRE tomato chutney, toasted white bread	26	682
CLARIDGE'S BEEF BURGER with pickled red onion, Cheddar and French fries	32	1125
SMOKED SALMON WITH AVOCADO on toasted rye bread	28	642

SALADS

CLARIDGE'S CAESAR SALAD with anchovies, crisp pancetta and parmesan croutons	26	499
CHOPPED COBB SALAD with gem lettuce, tomato, avocado, bacon, egg and blue cheese	26	695
SUPERFOOD SALAD with grains, olives, cucumber and feta	26	838
ADD GRILLED CHICKEN BREAST	6	142

SOUPS

ROASTED TOMATO SOUP fresh tomato salad and basil	16	117
CORNISH LOBSTER BISQUE baby courgettes, curry oil	17	410

TO BEGIN

CRUDITÉS with English pea hummus	20	73
BABY BEETROOT with yoghurt	16	83
DUCK CROQUETTES (6 pc) with bonito	20	287
DORSET CRAB SALAD with radishes	19	642
SEABASS CEVICHE and avocado	19	170
TRUFFLE GOUGÈRES (6 pc) with Gruyère and parmesan	19	293

SEAFOOD

	£	Kcal
OSCIETRA CAVIAR (30g) with condiments and buckwheat blinis	110	202
ROCK OYSTERS with Mignonette		
half-dozen	21	150
dozen	42	300

FIRST COURSE

TOMATO SALAD with Stracciatella and basil	26	307
TUNA TARTARE tomato, lime, wasabi mayonnaise and sorrel	28	232
SEVERN AND WYE SMOKED SALMON with crème fraîche, pickled mustard seeds and soda bread	30	376
CLARIDGE'S SEAFOOD COCKTAIL with lobster, langoustine and crab, Marie Rose sauce	32	256
SEARED FOIE GRAS celery, endive and celeriac	32	562
BEEF TARTARE with red chicory, sunflower seeds and shallot crumble	28	287
SEARED SCALLOPS with corn, chorizo and courgette	30	371

MAIN COURSE

SQUID INK RISOTTO with grilled langoustine and fennel	49	730
SEARED HALIBUT with courgette, broad beans, nettle purée and sauce Nantais	40	782
DOVER SOLE MEUNIÈRE with capers and parsley	52	1268
CLARIDGE'S CHICKEN PIE with French beans and mashed potatoes	35	925
ROAST CHICKEN BREAST with summer beans and truffle jus	42	607
SEARED LAMB LOIN with grilled lettuce, English peas and hen of the wood	46	496
TOURNEDOS ROSSINI with oyster mushrooms, red onion and truffle jus	55	526
ROASTED CAULIFLOWER with parsley tahini and pistachio	32	156
BAKED AUBERGINE AND COURGETTE with apricot	32	182

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TO SHARE

	£	Kcal
WHOLE ROAST CHICKEN Stuffed with morrel and black truffle, asparagus, broad bean, green salad, truffle jus	90	1336
LOBSTER WELLINGTON with truffle French fries, green Salad, English peas with mint, sauce Américaine	90	3630

PASTA AND PIZZA

SPAGHETTI POMODORO with fresh basil	26	195
PAPPARDELLE with duck ragù	35	672
CAVATELLI with hazelnut and pea sprout pesto	30	357
PIZZA MARGHERITA San Marzano tomatoes, mozzarella and basil	20	704
BLACK TRUFFLE PIZZA with parmesan cream	32	1013

SIDES

Green salad with avocado	8	89
Grilled tenderstem broccoli	8	196
Peas with mint	8	158
Sautéed kale	8	129
Jersey Royals with butter and herbs	8	178
Mashed potato purée	8	370
French fries	8	312
Hand cut chips	8	261
Truffled French fries	12	398

DESSERTS

CHOCOLATE MILLEFEUILLE WITH HAZELNUT PRALINE chocolate sauce	18	757
RASPBERRY VACHERIN WITH SHISO raspberry sorbet	18	310
MINI PASTRIES a selection of three pastries	18	868
FRUIT SALAD	18	75
ICE-CREAM AND SORBETS chocolate, vanilla, pistachio, coffee, strawberry, raspberry, coconut, lemon, mango	18	431/ 283
CHEESE SELECTION selection of British cheeses, fig, grapes, artisanal bread	24	417

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AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES
using the best of British produce on artisanal breads

RAISIN AND PLAIN SCONES
freshly baked daily, with Cornish clotted cream and Marco Polo gelée

A SELECTION OF FRENCH PASTRIES

FRESHLY BREWED TEA OR A HERBAL INFUSION

	£	Kcal
TRADITIONAL AFTERNOON TEA	75	1768
CHAMPAGNE AFTERNOON TEA accompanied by a glass of Laurent-Perrier La Cuvée NV Champagne	85	1768
ROSÉ CHAMPAGNE AFTERNOON TEA accompanied by a glass of Laurent-Perrier Cuvée Rosé NV Champagne	95	1768
A SELECTION OF TRADITIONAL SANDWICHES using the best of British produce on artisanal breads	27	397
FRESHLY BAKED RAISIN AND PLAIN SCONES Cornish clotted cream and Marco Polo gelée	19	303
A SELECTION OF FRENCH PASTRIES a selection of three pastries	29	868

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

Claridge's bespoke blend
2nd flush muscatel sikkim
rare earl grey
white monkey paw green tea
white silver tip
jasmine silver tip
lemongrass
English chamomile
fresh English mint

LATE NIGHT MENU

available from 22:00 - 06:00

	£	Kcal
OSCIETRA CAVIAR (30g) with condiments and buckwheat blinis	110	202
SEVERN AND WYE SMOKED SALMON with crème fraîche, pickled mustard seeds and soda bread	30	376
ROASTED TOMATO SOUP fresh tomato salad and basil	16	117
TOMATO SALAD with Stracciatella and basil	26	307
COLD MEZZE hummus, labneh, moutabel, pitta bread	25	438
CLARIDGE'S CAESAR SALAD with anchoives, crisp pancetta and parmesan crouton	26	682
CLARIDGE'S CLUB SANDWICH with egg, tomato, lettuce, mayonaise, grilled chicken and bacon	28	897
CLARIDGE'S FRIED CHICKEN spicy buffalo yoghurt	30	320
FISH AND CHIPS battered cod, mushy peas and chips	28	919
PAPPARDELLE with duck ragù	35	672
CLARIDGE'S BEEF BURGER with pickled red onion, Cheddar and French fries	32	1125
SPAGHETTI POMODORO with fresh basil	26	195
DESSERTS		
SEASONAL CLAFOUTIS	18	302
MINI PASTRIES a selection of three pastries	18	868
CRÈME BRÛLÉE lemon madeleines	18	286
ICE-CREAM AND SORBETS chocolate, vanilla, pistachio, coffee, strawberry, raspberry, coconut, lemon, mango	18	431/ 283
CHEESE SELECTION selection of British cheeses, fig, grapes, artisanal bread	24	417

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CHILDREN'S MENU

BREAKFAST

	£	Kcal
HOT CHOCOLATE	8	168
STRAWBERRY YOGHURT SMOOTHIE	7	110
JUICES		
freshly squeezed orange juice, cloudy apple juice	8	135/125
CEREAL		
frosties, coco pops	7	94/113
cornflakes, rice krispies	7	64/94
PORRIDGE		
made with water or milk	7.5	111/286
FRUIT PLATE	10	64
mango, strawberry		
MINI ENGLISH	16	206
Burford brown egg any style, bacon, sausage, mushrooms, tomato, toast		
TWO BURFORD BROWN EGGS	12.5	156
fried, boiled, scrambled or poached		
BUTTERMILK PANCAKES	14	286
blueberries and maple syrup		
WAFFLES	14	301
mixed berry compote and Chantilly cream		
FRENCH TOAST	14	392
fresh strawberries and Chantilly cream		

STARTERS

TOMATO SOUP	12	89
with cheese toastie		
CRUSHED AVOCADO AND MOZZARELLA	20	191
CRUDITÉS	20	156
Carrots, cheese and cucumber sticks with hummus		
MELON	10	97
with berries		

MAINS

FISH AND CHIPS	17	789
ROASTED SALMON	16	669
with broccoli		
MINI CHEESEBURGERS	22	443
with French fries		
CLARIDGE'S FRIED CHICKEN	18	480
with French fries		
SPAGHETTI BASILICO	14	165

DESSERTS

CHOCOLATE BROWNIE	12	466
vanilla ice cream and chocolate sauce		
KNICKERBOCKER GLORY	12	496
strawberry and vanilla		
BANANA SMOOTHIE	12	312
with chocolate chip cookies		
SELECTION OF ICE CREAM AND SORBETS	12	431

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VEGAN MENU BREAKFAST

	£	Kcal
CHIA AND COCONUT PUDDING mango and lime	11	80
FRUIT		
mixed season berries	16	61
mango, pineapples, coconut shavings	18	64
HOMEMADE GRANOLA coconut yoghurt, seasonal fruit	11	282
CRUSHED AVOCADO with tomato on sourdough toast	22	265
SIGNATURE JUICES		
beetroot, apples, carrot, ginger	9.5	150
apple, cucumber, celery	9.5	165
VEGAN SET BREAKFAST baked rataouille with crispy tofu and toasted sourdough chia and coconut pudding wth mango choice of juice and tea or coffee	38	294

STARTERS

CRUDITÉS with English pea hummus	20	73
ROASTED TOMATO SOUP fresh tomato salad and basil	16	117
SUPERFOOD SALAD with grains, olives, cucumber	26	838
TOMATO SALAD with avocado	26	187

MAINS

ROASTED CAULIFLOWER with parsley tahini and pistachio	32	156
BAKED AUBERGINE AND COURGETTE with apricot	32	182
PIZZA MARINARA tomatoes, olives	20	410
SPAGHETTI POMODORO with fresh basil	26	195
CAVATELLI with hazelnut, pea sprout pesto	30	357

DESSERTS

RASPBERRY VACHERIN WITH SHISO raspberry sorbet	18	310
MANGO DÉLICE	18	352
FRUIT SALAD	18	75
SORBET SELECTION coconut, raspberry, passion fruit, lemon	18	283

CHAMPAGNE BY THE GLASS

		£ Glass (175ml)	£ Bottle
<u>WHITE</u>			
LAURENT-PERRIER "LA CUVÉE" Made in the village of Tours-sur-Marne. Subtle spice and hints of citrus, with warm toasty notes which balance the freshness of the fruit.	NV	25	95
GUSBOURNE, BLANCS DE BLANCS Made with 100% Chardonnay. The nose is full of vibrant citrus and green apple character with a crisp, elegant and precise palate.	2017	28	110
DOM PÉRIGNON Rich aromas of white flowers, apricots and rhubarb. The beautiful acidity is balanced with the roundness of the ripe fruit.	2012	55	220
<u>ROSÉ</u>			
LAURENT-PERRIER "CUVÉE ROSÉ" Made with 100% Pinot Noir. The nose suggests a basketful of red fruit such as redcurrants, strawberries and raspberries. A symphony of aromas with a gently-rounded, tender finish.	NV	35	135

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CHAMPAGNE BY THE BOTTLE

£

WHITE

BILLECART-SALMON, GRAND CRU, BLANC DE BLANCS NV 140

Made with 100% Chardonnay from four different Grands Crus. Notes of Almonds, fresh hazelnuts and citrus, the creamy sensation combines buttered brioche and mineral aromas.

BOLLINGER "LA GRANDE ANNÉE" 2014 220

Made with 61% Pinot Noir and 39% Chardonnay, the wine has been fermented entirely in aged oak barrels. Aromas of cherry and lemon mingle with quince and bergamot with notes of hazelnut, almond and peach.

KRUG "GRANDE CUVÉE" (169ème EDITION) NV 220

A rich Champagne with aromas of roasted almonds, toasted brioche, cumin and clove. The palate develops some Honey, nuts and candied fruits aromas.

ROSÉ

BILLECART-SALMON, BRUT ROSÉ NV 140

A wonderful bouquet of red berries with a zest of citrus fruit. The palate is light and elegant with a lovely raspberry taste.

RUIINART ROSÉ NV 150

A fresh nose with a hint of tropical fruits and strawberries, the palate shows an abundance of wild fruits with balanced acidity.

WHITE WINE

		£ Glass (175ml)	£ Bottle
CHÂTEAU LA COSTE, "LES PENTES DOUCES" Provence, France Made with Vermentino and Sauvignon Blanc, this wine is rich, complex, with notes of white flowers, candied fruits and grilled almonds.	2019	17	65
CHABLIS, DOMAINE GEORGE Burgundy, France A dry and mineral Chablis. Classic aromas of lemon and chalk. The palate is light bodied, citrusy with a mineral finish.	2020	18	70
SANCERRE, ENCLOS DES PIVOTINS Loire Valley, France This Sauvignon Blanc is located in the village of Chavignol. This a lovely, dry, fresh and aromatic white wine with a subtle mineral finish.	2021	18	70
RIESLING TROKEN, "MINERAL" EMRICH SCHONLEBER Nahe, Germany One of the greatest dry white in Germany. Pure and flinty flavoured, elegant and mineral with a salty finish.	2014	18	70
MEURSAULT "LIMOZIN" CHATEAU DE MEURSAULT Burgundy, France A classic, rich and voluptuous Meursault with notes of ripe orchard fruit mixed with butterscotch and stone fruit overlaying a nutty texture.	2018	33	130

ROSÉ WINE

CHÂTEAU LA COSTE Provence, France Made with Syrah, Grenache and Cabernet. A beautiful wine, mineral, refined with peach, pear and a hint of red fruits aromas for a long and fresh finish.	2020	17	65
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RED WINE

		£ Glass (175ml)	£ Bottle
CHÂTEAU LA COSTE, "LES PENTES DOUCES" Provence, France A blend of Cabernet Sauvignon, Grenache and Syrah. Medium bodied with red and black fruits, a hint of spices and soft tannins.	2017	17	65
MALBEC "LOS CHACAYES" LA COSTE DE LOS ANDES Mendoza, Argentina Situated in Alto Agrelo wine region, this Malbec presents notes of strawberry, plums and forest fruits. Sweet and elegant mouthfeel with a long and velvety end.	2018	18	70
CHIANTI CLASSICO, ROCCA DI MONTEGROSSI Tuscany, Italy Made mostly with Sangiovese, from one of the oldest family in Chianti Classico. The nose displays aromas of forest berry and sour cherries. The palate is deep and juicy with fine tannins and savoury accents.	2019	18	70
PINOT NOIR "RIDGE" STORM Hemel-En-Aarde, South Africa Formerly head winemaker at Hamilton Russell, Hannes Storm crafts some of the most exciting Pinot Noir in South Africa. This Cuvee comes from a cool slope. The palate displays red and black fruit brings with it a spicy note, a stony acidity and rounded, beautifully balanced fruit.	2018	23	90
BAROLO "CASCINA NUOVA" COGNO Piedmont, Italy Aromas of strawberry, violet, cedar with a touch a smoke. A dense, full and rich Nebbiolo beautifully balanced.	2013	30	120
MARGAUX DU CHÂTEAU MARGAUX Bordeaux, France This is the third wine from Chateau Margaux. Composed equally of Cabernet Sauvignon and Merlot this wine is imbued with harmonious oak notes and a hint of leather.	2015	33	130

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HALF BOTTLES

			£
CHAMPAGNE			
LAURENT-PERRIER "LA CUVÉE"	NV		40
BILLECART-SALMON, BRUT ROSÉ	NV		60
WHITE WINE			
CHABLIS, PRIEURÉ SAINT-CÔME Burgundy, France	2020		30
PULIGNY-MONTRACHET, DOMAINE PERNOD-BELICART Burgundy, France	2018		75
RED WINE			
GEVREY-CHAMBERTIN, DOMAINE ARLAUD Burgundy, France	2018		75
POMMARD, JEAN GUITON Burgundy, France	2019		65
DESSERT WINE			
		Glass (100ml)	Bottle
TAWNY, QUINTA DO NOVAL Douro, Portugal	10 yo	10	75
VIN DE CONSTANCE, KLEIN CONSTANCIA Cape Town, South Africa (50cl)	2017	27	140

BOTTLED BEERS

	£
KELLER LAGER, BRAYBOOKE	9
PALE ALE, PARTIZAN	9

SPIRITS

<u>VODKA</u>		£
BELVEDERE	Poland	14
KETEL ONE	Holland	15
STOLICHNAYA ELIT	Russia	17
GREY GOOSE	France	16
BELUGA GOLD LINE	Russia	40
<u>GIN</u>		
PLYMOUTH	England	14
HENDRICK'S	Scotland	16
MONKEY 47	Germany	18
TANQUERAY NO 10	England	17
STAR OF BOMBAY	England	20
<u>RUM</u>		
EMINENTE CLARO	Cuba	14
HAVANA CLUB 7 YEARS	Cuba	15
RON ZACAPA 23 YEARS	Guatemala	18
<u>WHISKEY</u>		
JOHNNIE WALKER BLACK LABEL	Scotland	14
GREEN SPOT	Ireland	16
CHIVAS 18 YEARS	Scotland	17
MICHTER'S BOURBON	Kentuky	45
MIDLETON DAIR GHAELACH	Ireland	65
MACCALLAN 18 YEARS	Scotland	90
YAMAZAKI 18 YEARS	Japan	110
MACALLAN 24 YEARS	Scotland	180
<u>COGNAC</u>		
HENNESSY XO	France	32
HENNESSY PARADIS	France	110

SOFT DRINKS

	£	Kcal
COCA COLA (330ml)	5.5	139
DIET COKE (330ml)	5.5	1
COKE ZERO (330ml)	5.5	1
TONIC WATER (200ml)	5.5	68
SODA WATER (200ml)	5.5	0
GINGER BEER (275ml)	5.5	110
CLARIGE'S FRESH MINT LEMONADE (250ml)	9	59