

IN-ROOM  
DINING

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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.  
A TRAY CHARGE OF £5.00 PER GUEST WILL BE APPLIED TO ALL IN-ROOM DINING ORDERS AND A £20 DELIVERY FEE  
WILL BE ADDED FOR ALL EXTERNAL FOOD DELIVERIES.  
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL ACCOUNT.

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## BREAKFAST

	£	Kcal
ENGLISH	45	782
Clarence Court 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		
JAPANESE	55	341
seared salmon, tamagoyaki, miso soup, natto, umeboshi, takuan, pickled cucumber, seasonal fresh fruits		
green tea		
HEALTHY <sup>(v)</sup>	40	405
poached eggs with courgette, peas, broccoli, carrot		
açai bowl, berries, goji berries, bee pollen, almond		
apple, cucumber, celery juice and tea or coffee		
VEGETARIAN <sup>(v)</sup>	40	742
shakshouka style baked eggs with ratatouille and feta		
coconut and chia pudding, raspberry, vanilla		
Claridge's breakfast pastries and toast		
freshly squeezed orange or grapefruit juice, tea or coffee		
BAKERY BASKET <sup>(v)</sup>		
croissant, pain au chocolat, pain au raisin, Danish	22	996
SEASONAL SMOOTHIES <sup>(vg)</sup>		
banana, oat, date, almond	16	185
raspberry, strawberry, blueberry, blackberry, coconut water, avocado	16	68
cucumber, spinach, papaya, green apple, ginger, lime	16	94
SEASONAL JUICES <sup>(vg)</sup>		
beetroot, apple, carrot, ginger	14	150
apple, cucumber, celery	14	165
pomegranate, cranberry, apple	14	145
BREAKFAST FAVOURITES		
SHAKSHOUKA	28	423
Merguez ratatouille, feta, poached eggs		
CRUSHED AVOCADO <sup>(v)</sup>	28	265
poached eggs on sourdough		
SEVERN AND WYE SMOKED SALMON	32	258
scrambled eggs		
OMELETTE ARNOLD BENNETT	32	471
poached Scottish haddock, Mornay sauce		
OMELETTE	28	200
your choice of:		
bacon, tomato, Gruyère, mushroom, onion or spinach		
TWO CLARENCE COURT EGGS	20	156
fried, boiled, scrambled or poached		
EGGS BENEDICT, ROYALE OR FLORENTINE	32	728/580/433
ham, smoked salmon or spinach		
SEASONAL VEGETABLES <sup>(v)</sup>	28	321
two poached eggs, courgette, peas, broccoli, carrot, fine herbs		

## INDULGENCES

	£	Kcal
BUTTERMILK PANCAKES (v) berries, maple syrup	24	358
BRIOCHE FRENCH TOAST (v) chocolate sauce	24	458
CLARIDGE'S WAFFLE (v) fresh berries, Chantilly cream	24	391

## FROM L'EPICERIE

BREAKFAST CROISSANT bacon, fried egg, spinach, Gruyère	25	549
CHARCUTERIE AND CHEESE SELECTION cornichons, pickled onions, toasted baguette	35	1054
SMOKED SALMON BAGEL cream cheese, capers	30	731

## CEREALS, BOWLS, FRUIT

HOMEMADE GRANOLA (v) Greek yoghurt, blueberry	16	282
COCONUT AND CHIA PUDDING (vg) raspberry, vanilla	18	80
PORRIDGE (v) sugar, cinnamon, vanilla	16	286
BIRCHER MUESLI (v) mixed berries and nuts	16	79
AÇAÍ BOWL (v) berries, goji berries, bee pollen, almond	18	72
FRUIT (vg) mixed seasonal berries	22	61
mango, pineapple, coconut shavings	22	64

## SIDES

streaky or back bacon	12	215
turkey bacon	12	191
pork sausage	12	170
chicken sausage	12	49
black pudding	12	257
baked beans (vg)	9	155
grilled tomato (vg)	9	34
sautéed spinach (v)	9	158
hash brown (v)	9	354

## COFFEE AND TEA

espresso, ristretto, macchiato	9	25
filter coffee, cappuccino, café latte, flat white	9.5	165
Claridge's bespoke blend	9.5	1

Our tea and coffee are sustainably sourced through The Rare Tea Company and Workshop Coffee

## CLARIDGE'S CLASSICS

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL	48	319
lobster, crab and Marie Rose sauce		
CHICKEN ELIXIR	26	117
baby vegetables, orzo		
CLARIDGE'S FRIED CHICKEN	35	877
lime chipotle yoghurt		
CLARIDGE'S CHICKEN PIE	48	1040
wild mushrooms, lardons, parsley, French beans, mashed potato		
CLARIDGE'S LOBSTER RISOTTO	62	730
butter poached lobster, spring onion and coastal herbs		
LOBSTER WELLINGTON for two to share	120	2457
truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine		

## HOME COMFORTS

FRENCH ONION SOUP	26	423
caramelised onions, beef broth, Gruyère crouton		
SOUP AND TOASTIE <sup>(v)</sup>	32	446
roasted plum tomato soup, toasted cheese sandwich		
SPAGHETTI BOLOGNESE	38	369
beef ragout, tomato, basil		
BEEF LASAGNA	42	755
béchamel, Parmesan		
FISH AND CHIPS	42	402
battered line-caught cod, mushy peas, tartare sauce, hand-cut chips		
SAUSAGE AND MASH	36	547
pork sausage, caramelised onion gravy		
CHICKEN MILANESE	45	728
green salad, crispy onion		
APPLE & BERRY CRUMBLE	22	565
vanilla anglaise, strawberry, raspberry, blueberry		
VANILLA CRÈME BRULÉE	22	445
lemon madeleines		

## SANDWICHES

	£	Kcal
SMOKED SALMON WITH AVOCADO on toasted rye bread	35	590
LOBSTER ROLL butter poached lobster, seafood cocktail sauce, crispy shallot, chives	45	554
CLARIDGE'S CLUB egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie	38	1318
CHEESE TOASTIE (v) Montgomery cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753
FRIED CHICKEN SANDWICH toasted brioche, pickles, lettuce, mayonnaise, French fries	42	968
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comte, French fries	46	960
WAGYU BEEF SANDWICH brioche, grain mustard mayonnaise, French fries	75	671

## SALADS

GREEK SALAD (v) feta, olives, oregano, cucumber, tomato	36	466
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	32	769
BURRATA DI PUGLIA SALAD (v) bitter leaf salad, roasted pear, orange, walnut	34	483
LENTIL BEAN SALAD (v) chickpea, avocado, sweet potato, green kale, cherry tomato	32	483
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14	253

## SEAFOOD

	£	Kcal
CAVIAR		
<b>traditional condiments and blinis</b>		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	400	202
ROCK OYSTERS		
<b>served with classic mignonette</b>		
<b>half dozen</b>	33	150
<b>dozen</b>	66	300

## FIRST COURSE

TOMATO SOUP <sup>(v)</sup>	22	69
<b>roasted plum tomatoes, basil</b>		
CORNISH LOBSTER BISQUE	28	273
<b>courgette, lobster oil</b>		
SEVERN AND WYE SMOKED SALMON	38	467
<b>crème fraîche, mustard seeds, pickled shallots</b>		
BEEF TARTARE	36	240
<b>red chicory, confit egg, charred onions, nasturtium, Oscietra caviar</b>		

## MAIN COURSE

DOVER SOLE MEUNIÈRE	72	1268
<b>capers, parsley</b>		
GRILLED FILLET OF SCOTTISH SALMON	52	782
<b>fennel salad, dill, blood orange</b>		
BABY NORFOLK CHICKEN	56	925
<b>spiced yoghurt, couscous, cucumber salad</b>		
LAMB LOIN	56	540
<b>braised lamb shoulder, romesco, fine herbs, buttermilk lamb jus</b>		
HEREFORDSHIRE RIBEYE OF BEEF	60	829
<b>caramelised onion, celeriac, café de Paris</b>		
WAGYU SIRLOIN	125	702
<b>stuffed shallot, kale, oyster mushroom, Bordelaise sauce</b>		
WILD MUSHROOM AND TRUFFLE RISOTTO <sup>(v)</sup>	42	680
<b>shitake, chives, aged Parmesan</b>		



## PASTA AND PIZZA

	£	Kcal
SPAGHETTI POMODORO (vg) fresh basil	32	405
SPAGHETTI BOLOGNESE tomato, beef ragout	38	545
LOBSTER RIGATONI datterini tomatoes, lobster bisque, basil, lemon	62	812
PIZZA MARGHERITA (v) San Marzano tomatoes, mozzarella, basil	30	620
PEPPERONI PIZZA cured chorizo cular, tomato, mozzarella	34	776
BLACK TRUFFLE PIZZA (v) pecorino, mushrooms	38	825

## MIDDLE EASTERN FLAVOURS

LAMB KOFTA tabbouleh, cucumber salad, mint yoghurt	50	680
CHICKEN BIRYANI rice, coriander, crispy shallot, raita	54	645
CHICKEN KORMA white rice, paratha	48	1014
LAMB TAGINE couscous, almond, coriander	48	848
ROASTED VEGETABLE TAGINE (v) flaked almond, coriander	42	421
COLD MEZZE (v) tabbouleh, hummus, baba ghanoush, olives, pickles, pitta bread	40	632

## SIDES

Green garden salad, avocado (v)	12	180
Tenderstem broccoli (v)	12	103
Roast chantenay carrots, caraway seeds (v)	12	112
Mashed potato (v)	12	370
French fries (v)	12	312
New potatoes, fine herbs (v)	12	162
Hand-cut chips (v)	12	324
Truffled French fries (v)	16	398

## DESSERTS

VANILLA AND CARAMEL MILLE FEUILLE caramelised puff pastry	26	921
EXOTIC ETON MESS coconut, mango, passionfruit, marigold	28	314
SEASONAL FRUIT SALAD	22	75
ICE-CREAM AND SORBETS dark chocolate, Madagascan vanilla, popcorn, lemon, passion fruit & mango, coconut, strawberry	20	431/ 283
CHEESE SELECTION British cheeses, grapes, celery, walnut bread, chutney	30	417

## 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 Claridge's afternoon tea jam

A SELECTION OF FRENCH PASTRIES

FRESHLY BREWED TEA OR A HERBAL INFUSION

	£	Kcal
TRADITIONAL AFTERNOON TEA	95	1768
CHAMPAGNE AFTERNOON TEA accompanied by a glass of Laurent-Perrier Héritage	110	1768
ROSÉ CHAMPAGNE AFTERNOON TEA accompanied by a glass of Laurent-Perrier Cuvée Rosé NV Champagne	125	1768
A SELECTION OF TRADITIONAL SANDWICHES using the best of British produce on artisanal breads	35	397
FRESHLY BAKED RAISIN AND PLAIN SCONES <sup>(v)</sup> Cornish clotted cream and Claridge's afternoon tea jam	20	303
A SELECTION OF FRENCH PASTRIES <sup>(v)</sup> a selection of four pastries	35	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
CAVIAR		
<b>traditional condiments and blinis</b>		
OSCIETRA (30g)	170	202
BELUGA (30g)	400	202
SEVERN AND WYE SMOKED SALMON	38	467
<b>crème fraîche, mustard seeds, pickled shallots</b>		
TOMATO SOUP (v)	22	69
<b>roasted plum tomatoes and basil</b>		
CLARIDGE'S FRIED CHICKEN	35	877
<b>lime chipotle yoghurt</b>		
COLD MEZZE (v)	40	632
<b>tabbouleh, hummus, baba ghanoush, olives, pickles, pitta bread</b>		
CLARIDGE'S CAESAR SALAD	32	769
<b>anchovies, crispy bacon, Parmesan, croutons</b>		
CHEESE TOASTIE (v)	34	753
<b>Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough</b>		
FISH AND CHIPS	42	402
<b>battered line-caught cod, mushy peas, tartare sauce, hand-cut chips</b>		
BEEF LASAGNA	42	755
<b>béchamel, Parmesan</b>		
CLARIDGE'S BEEF BURGER	46	960
<b>baby gem lettuce, balsamic onions, Comté, French fries</b>		
CHICKEN BIRYANI	54	645
<b>rice, coriander, crispy shallot, raita</b>		
SPAGHETTI POMODORO (vg)	32	405
<b>fresh basil</b>		
DESSERTS		
APPLE & BERRY CRUMBLE	22	565
<b>vanilla anglaise, strawberry, raspberry, blueberry</b>		
MINI PASTRIES	27	651
<b>a selection of three pastries</b>		
VANILLA CRÈME BRÛLÉE	22	445
<b>lemon madeleines</b>		
ICE-CREAM AND SORBETS	20	431/ 283
<b>dark chocolate, Madagascan vanilla, popcorn, lemon, passion fruit &amp; mango, coconut, strawberry</b>		
CHEESE SELECTION	30	417
<b>British cheeses, grapes, celery, walnut bread, chutney</b>		

## CHILDREN'S MENU

### BREAKFAST

	£	Kcal
HOT CHOCOLATE	9	168
STRAWBERRY YOGHURT SMOOTHIE	8	110
JUICES <sup>(v)</sup>		
freshly squeezed orange juice, apple juice	9	135/125
CEREAL <sup>(v)</sup>		
frosties, coco pops, cornflakes, rice krispies	9	94/113/64/94
PORRIDGE <sup>(v)</sup>		
made with water or milk	8	111/286
FRUIT PLATE <sup>(v)</sup>	14	64
mango, pineapple		
MINI ENGLISH BREAKFAST	22	206
Clarence Court egg any style, bacon, sausage, mushrooms, tomato		
TWO CLARENCE COURT EGGS <sup>(v)</sup>	18	156
fried, boiled, scrambled or poached		
BUTTERMILK PANCAKES <sup>(v)</sup>	16	286
berries and maple syrup		
CLARIDGE'S WAFFLE <sup>(v)</sup>	16	301
fresh berries, Chantilly cream		
BRIOCHE FRENCH TOAST <sup>(v)</sup>	16	392
chocolate sauce		

### STARTERS

TOMATO SOUP <sup>(v)</sup>	18	69
tomatoes, basil		
MOZZARELLA <sup>(v)</sup>	24	191
avocado and tomato		
SEASONAL MELON <sup>(vg)</sup>	14	97
berries		
GRILLED CHEESE ON SOURDOUGH <sup>(v)</sup>	18	215
green salad		

### MAINS

FISH AND CHIPS	28	320
battered line-caught cod, mushy peas, tartare sauce, hand-cut chips		
ROASTED SALMON	24	540
tenderstem broccoli		
MINI CHEESEBURGERS	28	443
lettuce, cheese, French fries		
CLARIDGE'S FRIED CHICKEN	26	480
French fries		
SPAGHETTI POMODORO <sup>(vg)</sup>	22	195

### DESSERTS

CHOCOLATE MOELLEUX	16	466
vanilla ice cream, caramel sauce		
KNICKERBOCKER GLORY	22	496
strawberry, vanilla and chocolate		
BANANA SMOOTHIE	16	312
chocolate chip cookies		

## VEGAN MENU BREAKFAST

	£	Kcal
CHIA AND COCONUT PUDDING (vg) raspberry, vanilla	18	80
FRUIT (vg) mixed season berries	22	61
mango, pineapple, coconut	22	64
HOMEMADE GRANOLA (vg) coconut yoghurt, seasonal fruit	16	312
CRUSHED AVOCADO (vg) tomato on sourdough toast	28	265
SIGNATURE JUICES (vg) beetroot, apple, carrot, ginger	14	150
apple, cucumber, celery	14	165
VEGAN SET BREAKFAST (vg) baked ratatouille, crispy tofu, toasted sourdough chia and coconut pudding, raspberry, vanilla freshly squeezed orange or grapefruit juice, tea or coffee	40	294
STARTERS		
TOMATO SOUP (vg) roasted plum tomatoes, basil	22	69
MARINATED BABY AUBERGINE (vg) herb purée, roasted garlic, coriander	28	240
GOLDEN BEETROOT (vg) pickled beetroot, horseradish, dill, sourdough	30	437
GREEK SALAD (vg) vegan feta, olives, oregano, tomato, cucumber	36	466
MAINS		
GRILLED HISPI CABBAGE (vg) roasted garlic, kimchi, crispy onion, radicchio	38	584
WILD MUSHROOM AND TRUFFLE RISOTTO (vg) shitake, chives, fine herbs	42	680
PIZZA MARINARA (vg) tomatoes, olives	25	410
SPAGHETTI POMODORO (vg) fresh basil	32	405
ROASTED VEGETABLE TAGINE (vg) flaked almond, coriander	42	421
DESSERTS		
CHOCOLATE & MANGO LOG (vg) passion fruit & mango sorbet	22	310
SORBET SELECTION (vg) lemon, passion fruit & mango, pear, strawberry	20	283

## CHAMPAGNE BY THE GLASS

		£ Glass (175ml)	£ Bottle
WHITE			
LAURENT-PERRIER HÉRITAGE	NV	30	120
Coming from 100% reserve wines, this elegant Champagne offers a balance of freshness and complexity. Notes of bright citrus, white flowers and with a warm brioche finish, it showcases the prestigious wine-making traditions of Laurent-Perrier.			
RUINART, BLANC DE BLANCS	NV	60	220
Balancing tension with roundness, the enveloping structure is highlighted by fresh aromas of ripe citrus and tropical fruit. With a long and delicate finale.			
DOM PÉRIGNON	2013	75	400
Elegant, full-bodied and classic, Dom Pérignon 2013 is a well-balanced vintage that represents the Maison's absolute commitment to creative and harmonious assemblage, highlighting the resonance between pinot noirs and chardonnays.			
ROSÉ			
LAURENT PERRIER "LA CUVÉE ROSÉ"	NV	40	160
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.			

## THE PERFECT PAIRING

Scan the following QR code to select wines from the Claridge's wine list.



On request a smaller measure of 125ml is available.

## CHAMPAGNE BY THE BOTTLE

£  
Bottle

### WHITE

#### POL ROGER, BRUT RÉSERVE

NV 140

Pol Roger Brut Réserve NV is the most iconic of the houses Champagnes. Blended from 30 base wines drawn from at least two vintages, and the three varieties of Pinot Noir, Chardonnay and Pinot Meunier blended in equal portions.

#### LAURENT-PERRIER "GRAND SIÈCLE" #26

MV 220

Made with the 2008, 2007 and 2006 vintages, this is the first iteration which includes slightly more Chardonnay than Pinot Noir. Wonderful aromas of apple skin, pie crust, praline and white flowers. It's tight and refined, yet structured and intense with a superb finish.

#### KRUG "GRANDE CUVÉE" (171ÉMÉ EDITION)

MV 450

Krug Grande Cuvée 171<sup>st</sup> Édition is a blend of 131 wines from 12 different years, the youngest of which is from 2015, while the oldest dates back to 2000. Its final composition is 45% Pinot Noir, 37% Chardonnay and 18% Meunier. Reserve wines from the House's extensive library made up 42% of the final blend.

#### SALON BLANC DE BLANCS 2012

MV 1450

Unwinding in the glass with notes of citrus oil, wet stones, freshly baked bread, white currants and oyster shell, it's full-bodied, deep and concentrated, with a tightly wound core of fruit, racy acids and an elegant pinpoint mousse.

### ROSÉ

#### RUINART ROSÉ

NV 220

The nose is subtle and fresh, first offering an original palette of tropical fruits and small berries in the first instance. These are followed by rose and pomengrade notes which complete the complex, intense aromatic profile, dominated by somewhat undeveloped primary aromas

#### DOM PERIGNON ROSÉ

2009 780

Dom Pérignon liberated the 2009 vintage with a bold assemblage created with pinot noir grapes. The bouquet bursts forth with raspberries and wild strawberries. Persistent powdery notes of iris and violet immediately meld with the fruit aromas. After breathing, greener nuances arrive, evoking privet, angelica and camphor tree.

On request a smaller measure of 125ml is available.



## WHITE WINE

		£ Glass (175ml)	£ Bottle
GAVI DI GAVI TERRA BRUNA, FONTANASSA Piedmont, Italy	2023	20	80
Straw yellow with splendid greenish reflections. Nice minerality gradually evolving to hints of freshly cut grass, grapefruit, lavender, white melon, pear and almond.			
CHABLIS VIELLES VIGNES, DOMAINE TESTUT Burgundy, France	2022	22	85
An elegant wine with a lot of minerality and hints of apple blossom, green apples and citrus fruits with herbal and slight wintergreen notes.			
SANCERRE LA GUIBERTE, ALAIN GUENEAU Loire Valley, France	2023	24	90
This is an elegant Sancerre with delicate, crunchy green fruits, gooseberry and zippy lemon flavours on the palate. Balanced with crisp acidity and wonderful minerality.			
BOURGOGNE CHARDONNAY, VINCENT GIRARDIN Burgundy, France	2021	30	120
Lovely fresh aromas of ripe lemon with a floral hint. The palate has a great balance between freshness and concentration of flavours. An elegant wine, with ripe, rounded stone fruits and buttery, creamy richness.			
PULIGNY-MONTRACHET, LES ENSEIGNERES, DOMAINE FRANÇOIS CARILLON Burgundy, France	2014	275	1110
A luxurious white Burgundy, from a top, renowned vineyard, with aromas of orchard fruits, citrus, toasted nuts and minerality. Silky and full bodied, the wine has a creamy, mouthwatering finish and is the perfect pairing for seafood or poultry dishes.			

## ROSÉ WINE

CHÂTEAU ROUBINE "CRU CLASSÉ" Provence, France	2023	20	80
A gorgeous rose wine, fresh and well balanced with notes of nectarine and red berries.			

On request a smaller measure of 125ml is available.

## RED WINE

		£ Glass (175ml)	£ Bottle
<p>CHIANTI CLASSICO, CASTELLO DI ALBOLA Tuscany, Italy</p> <p>Ruby-red in colour, this wine is bursting with notes of strawberry, red berries, sage and spice cake on the nose. The mouth is lively with cherry and exotic spice tones leaving a delicate finish.</p>	2023	25	100
<p>RIOJA RESERVA, MARQUES DE MURRIETA Rioja, Spain</p> <p>Refined aromas of plums, blueberries and redcurrants that led to a bed of spices, flowers and balsamic touches, so distinctive of our Ygay Estate. Succulent, round and well-balanced in the mouth.</p>	2020	26	105
<p>PAUILLAC DE LYNCH-BAGES, PAUILLAC Bordeaux, France</p> <p>The third wine of Château Lynch-Bages, this is a classic example of a Pauillac. Coming from the younger vines of the estate and is a blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Aromas of rich dark chocolate, rosemary and spices throughout the palate with a fruit forward, supple style.</p>	2018	26	105
<p>GEVREY-CHAMBERTIN, DOMAINE DAVID DUBAND Burgundy, France</p> <p>A vibrant and elegant Pinot Noir with notes of ripe cherries, berries and a subtle hint of earthiness. With a well-balanced acidity and soft tannins, the wine is rounded out with a hint of spice and a long finish.</p>	2019	45	180
<p>HERMITAGE, LA CHAPELLE, PAUL JABOULET AINE Rhône Valley</p> <p>Aromas of candied dark berries, violets and liquorice, with deep, concentrated flavours of smoky roasted meats and graphite. A beautiful example of a top Syrah from the Rhône Valley with a full, yet silky palate</p>	2011	135	550
<p>CHÂTEAU LYNCH-BAGES Bordeaux, France</p> <p>A classic Pauillac with velvety tannins and a long, elegant finish. Offering notes of dark berries, spice and earthy undertones, complemented by cedar and tobacco aromas.</p>	2008	160	645

On request a smaller measure of 125ml is available.

## HALF BOTTLES

£

### CHAMPAGNE

LAURENT-PERRIER "LA CUVÉE"	NV	60
BILLECART-SALMON, BRUT ROSÉ	NV	80
KRUG "GRANDE CUVEE"	MV	185

### WHITE WINE

CHABLIS, DOMAINE PRIEURÉ SAINT CÔME <b>Burgundy, France</b>	2023	50
CHASSAGNE-MONTRACHET, DOMAINE PHILIPPE COLIN <b>Burgundy, France</b>	2020	95

### RED WINE

BAROLO, PAOLO SCAVINO <b>Barolo, Italy</b>	2020	65
POMMARD, JEAN GUITON <b>Burgundy, France</b>	2019	65

### DESSERT WINE

		Glass (100ml)	Bottle
TAWNY, QUINTA DO NOVAL <b>Douro, Portugal</b>	10 yo	10	80
TOKAJI SZAMORODNI, ISTVAN SZEPSY <b>Tokaji, Hungary</b>	2017	32	160

On request a smaller measure of 125ml is available.

## BOTTLED BEERS

	£
KELLER LAGER, BRAYBROOKE	10
PALE ALE, PARTIZAN	10

## SPIRITS

<u>VODKA</u>	£
BELVEDERE	18
KETEL ONE	19
STOLICHNAYA ELIT	22
GREY GOOSE	20

<u>GIN</u>	
PLYMOUTH	18
HENDRICK'S	20
MONKEY 47	22
TANQUERAY NO 10	22
BOMBAY PREMIER CRU	22

<u>RUM</u>	
EMINENTE CLARO	18
HAVANA CLUB 7 YEARS	19
RON ZACAPA 23 YEARS	22

<u>WHISKY / WHISKEY</u>	
JOHNNIE WALKER BLACK LABEL	18
GREEN SPOT	20
CHIVAS 18 YEARS	21
MICHTER'S 10 YO BOURBON	70
MITCHER'S 10 YO RYE	70
MIDLETON DAIR GHAELACH	65
MACCALLAN 18 YEARS	90
YAMAZAKI 18 YEARS	145
MACALLAN 24 YEARS	200

<u>COGNAC</u>	
HENNESSY XO	35
HENNESSY PARADIS	175

## SOFT DRINKS

	£	Kcal
COCA COLA	8	78
DIET COKE	8	1
COKE ZERO	8	1
TONIC WATER	8	68
SODA WATER	8	0
GINGER BEER	8	110
CLARIDGE'S FRESH MINT LEMONADE	10	59