

# 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                                                          |    |             |
| açaí 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 <sup>(v)</sup>  | 24 | 358  |
| berries, maple syrup                |    |      |
| BRIOCHE FRENCH TOAST <sup>(v)</sup> | 24 | 458  |
| chocolate sauce                     |    |      |
| CLARIDGE'S WAFFLE <sup>(v)</sup>    | 24 | 391  |
| fresh berries, Chantilly cream      |    |      |

## FROM L'EPICERIE

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

## CEREALS, BOWLS, FRUIT

|                                           |    |     |
|-------------------------------------------|----|-----|
| HOMEMADE GRANOLA <sup>(v)</sup>           | 16 | 282 |
| Greek yoghurt, blueberry                  |    |     |
| COCONUT AND CHIA PUDDING <sup>(vg)</sup>  | 18 | 80  |
| raspberry, vanilla                        |    |     |
| PORRIDGE <sup>(v)</sup>                   | 16 | 286 |
| sugar, cinnamon, vanilla                  |    |     |
| BIRCHER MUESLI <sup>(v)</sup>             | 16 | 79  |
| mixed berries and nuts                    |    |     |
| AÇAÍ BOWL <sup>(v)</sup>                  | 18 | 72  |
| berries, goji berries, bee pollen, almond |    |     |
| FRUIT <sup>(vg)</sup>                     |    |     |
| 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 <sup>(vg)</sup>    | 9  | 155 |
| grilled tomato <sup>(vg)</sup> | 9  | 34  |
| sautéed spinach <sup>(v)</sup> | 9  | 158 |
| hash brown <sup>(v)</sup>      | 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                                               | 130 | 2457 |
| truffle French fries, broccoli, sautéed spinach, green salad,<br>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                                                 | 40 | 545 |
| beef ragout, tomato, basil                                          |    |     |
| BEEF LASAGNA                                                        | 42 | 755 |
| béchamel, Parmesan                                                  |    |     |
| FISH AND CHIPS                                                      | 42 | 986 |
| battered line-caught cod, mushy peas, tartare sauce, hand-cut chips |    |     |
| EGG FRIED RICE <sup>(v)</sup>                                       | 28 | 547 |
| Burford brown egg, spring onion, soya                               |    |     |
| CHICKEN MILANESE                                                    | 45 | 728 |
| green salad, crispy onion                                           |    |     |
| APPLE & BERRY CRUMBLE                                               | 22 | 565 |
| vanilla anglaise, strawberry, raspberry, blueberry                  |    |     |
| CRÈME CARAMEL                                                       | 22 | 445 |
| caramel sauce                                                       |    |     |

## SANDWICHES

|                                                                                               | £  | Kcal |
|-----------------------------------------------------------------------------------------------|----|------|
| SMOKED SALMON WITH AVOCADO<br>on toasted rye bread                                            | 35 | 590  |
| LOBSTER ROLL<br>butter poached lobster, seafood cocktail sauce, crispy shallot, chives        | 45 | 554  |
| CLARIDGE'S CLUB<br>egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie      | 40 | 1318 |
| CHEESE TOASTIE <sup>(v)</sup><br>Montgomery cheddar, Gruyère, mozzarella, Parmesan, sourdough | 34 | 753  |
| FRIED CHICKEN SANDWICH<br>toasted brioche, pickles, lettuce, mayonnaise, French fries         | 44 | 968  |
| CLARIDGE'S BEEF BURGER<br>baby gem lettuce, balsamic onions, Comte, onion rings, French fries | 48 | 960  |
| WAGYU BEEF SANDWICH<br>toasted brioche, grain mustard mayonnaise, French fries                | 75 | 671  |

## SALADS

|                                                                                |    |     |
|--------------------------------------------------------------------------------|----|-----|
| GREEK SALAD <sup>(v)</sup><br>feta, olives, oregano, cucumber, tomato          | 36 | 466 |
| CLARIDGE'S CAESAR SALAD<br>anchovies, crispy bacon, Parmesan, croutons         | 34 | 769 |
| BURRATA DI PUGLIA SALAD <sup>(v)</sup><br>pumpkin, beetroot, fig, chard, basil | 36 | 483 |
| PUY LENTIL SALAD <sup>(vg)</sup><br>chicory, avocado, pear, watercress         | 32 | 483 |
| ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU                                   | 14 | 253 |

## SEAFOOD

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

## FIRST COURSE

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

## MAIN COURSE

|                                                       |     |      |
|-------------------------------------------------------|-----|------|
| DOVER SOLE MEUNIÈRE                                   | 72  | 1268 |
| capers, parsley, lemon, buttered new potatoes         |     |      |
| FILLET OF SCOTTISH SALMON                             | 52  | 782  |
| chicory, fennel and radish salad                      |     |      |
| BABY CHICKEN                                          | 56  | 925  |
| spiced yoghurt, couscous, cucumber salad              |     |      |
| HERB CRUSTED RACK OF LAMB                             | 56  | 540  |
| crushed new potatoes, cavolo nero, mint jus           |     |      |
| VEAL SCHNITZEL                                        | 48  | 829  |
| fried egg, caper herb butter, tomato and rocket salad |     |      |
| GRILLED WAGYU SIRLOIN                                 | 125 | 702  |
| hen of the woods, soubise, broccoli, black garlic     |     |      |
| WILD MUSHROOM AND TRUFFLE RISOTTO <small>(v)</small>  | 42  | 680  |
| shitake, chives, aged Parmesan                        |     |      |

## PASTA AND PIZZA

|                                                                      | £  | Kcal |
|----------------------------------------------------------------------|----|------|
| SPAGHETTI POMODORO (vg)<br>fresh basil                               | 34 | 405  |
| SPAGHETTI BOLOGNESE<br>tomato, beef ragout                           | 40 | 545  |
| LOBSTER RIGATONI<br>datterini tomatoes, lobster bisque, basil, lemon | 62 | 812  |
| PIZZA MARGHERITA (v)<br>San Marzano tomatoes, mozzarella, basil      | 30 | 620  |
| PEPPERONI PIZZA<br>cured chorizo cular, tomato, mozzarella           | 34 | 776  |
| BLACK TRUFFLE PIZZA (v)<br>pecorino, mushrooms                       | 38 | 825  |

## MIDDLE EASTERN FLAVOURS

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

## SIDES

|                                                    |    |     |
|----------------------------------------------------|----|-----|
| Green garden salad, avocado <sup>(v)</sup>         | 12 | 180 |
| Creamed leeks, kale, lemon <sup>(v)</sup>          | 12 | 210 |
| Tenderstem broccoli <sup>(v)</sup>                 | 12 | 103 |
| Wilted seasonal greens, herb butter <sup>(v)</sup> | 12 | 254 |
| Fine green beans, confit garlic                    | 12 | 240 |
| Mashed potato <sup>(v)</sup>                       | 12 | 370 |
| French fries <sup>(v)</sup>                        | 12 | 312 |
| New potatoes, fine herbs <sup>(v)</sup>            | 12 | 162 |
| Hand-cut chips <sup>(v)</sup>                      | 12 | 324 |
| Truffled French fries <sup>(v)</sup>               | 16 | 398 |

## DESSERTS

|                                                          |    |      |
|----------------------------------------------------------|----|------|
| VANILLA AND CARAMEL MILLE FEUILLE                        | 26 | 921  |
| <b>caramelised puff pastry</b>                           |    |      |
| MANGO AND PASSION FRUIT PAVLOVA                          | 28 | 314  |
| <b>coconut</b>                                           |    |      |
| SEASONAL FRUIT SALAD                                     | 22 | 75   |
| ICE-CREAM AND SORBETS                                    | 20 | 431/ |
| dark chocolate, Madagascan vanilla, popcorn,             |    | 283  |
| lemon, passion fruit & mango, coconut, strawberry, apple |    |      |
| CHEESE SELECTION                                         | 30 | 417  |
| British cheeses, grapes, celery, walnut bread, chutney   |    |      |

## 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<br>accompanied by a glass of Billecart-Salmon, Le Réserve Champagne                    | 110 | 1768 |
| ROSÉ CHAMPAGNE AFTERNOON TEA<br>accompanied by a glass of Billecart-Salmon, Le Rosé Champagne                  | 125 | 1768 |
| A SELECTION OF TRADITIONAL SANDWICHES<br>using the best of British produce on artisanal breads                 | 35  | 397  |
| FRESHLY BAKED RAISIN AND PLAIN SCONES <sup>(v)</sup><br>Cornish clotted cream and Claridge's afternoon tea jam | 20  | 303  |
| A SELECTION OF FRENCH PASTRIES <sup>(v)</sup><br>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  
emerald green  
white silver tip  
jasmine silver tip  
lemongrass  
English chamomile  
fresh English mint

LATE NIGHT MENU  
available from 22:00 - 06:00

|                                                                     | £   | Kcal |
|---------------------------------------------------------------------|-----|------|
| CAVIAR                                                              |     |      |
| traditional condiments and blinis                                   |     |      |
| OSCIETRA (30g)                                                      | 170 | 202  |
| BELUGA (30g)                                                        | 400 | 202  |
| SEVERN AND WYE SMOKED SALMON                                        | 38  | 467  |
| crème fraîche, mustard seeds, pickled shallots                      |     |      |
| TOMATO SOUP <small>(v)</small>                                      | 22  | 69   |
| roasted plum tomatoes and basil                                     |     |      |
| CLARIDGE'S FRIED CHICKEN                                            | 35  | 877  |
| lime chipotle yoghurt                                               |     |      |
| COLD MEZZE <small>(v)</small>                                       | 40  | 632  |
| tabbouleh, hummus, baba ghanoush, olives, pickles, pitta bread      |     |      |
| CLARIDGE'S CAESAR SALAD                                             | 34  | 769  |
| anchovies, crispy bacon, Parmesan, croutons                         |     |      |
| CHEESE TOASTIE <small>(v)</small>                                   | 34  | 753  |
| Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough        |     |      |
| FISH AND CHIPS                                                      | 44  | 402  |
| battered line-caught cod, mushy peas, tartare sauce, hand-cut chips |     |      |
| BEEF LASAGNA                                                        | 42  | 755  |
| béchamel, Parmesan                                                  |     |      |
| CLARIDGE'S BEEF BURGER                                              | 48  | 960  |
| baby gem lettuce, balsamic onions, Comte, onion rings, French fries |     |      |
| CHICKEN BIRYANI                                                     | 54  | 645  |
| rice, coriander, crispy shallot, raita                              |     |      |
| SPAGHETTI POMODORO <small>(vg)</small>                              | 34  | 405  |
| fresh basil                                                         |     |      |
| DESSERTS                                                            |     |      |
| APPLE & BERRY CRUMBLE                                               | 22  | 565  |
| vanilla anglaise, strawberry, raspberry, blueberry                  |     |      |
| MINI PASTRIES                                                       | 27  | 651  |
| a selection of three pastries                                       |     |      |
| CRÈME CARAMEL                                                       | 22  | 445  |
| caramel sauce                                                       |     |      |
| ICE-CREAM AND SORBETS                                               | 20  | 431/ |
| dark chocolate, Madagascan vanilla, popcorn,                        |     | 283  |
| lemon, passion fruit & mango, coconut, strawberry                   |     |      |
| CHEESE SELECTION                                                    | 30  | 417  |
| British cheeses, grapes, celery, walnut bread, chutney              |     |      |

## 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)<br>raspberry, vanilla                                                                                                                                         | 18 | 80   |
| FRUIT (vg)<br>mixed season berries                                                                                                                                                          | 22 | 61   |
| mango, pineapple, coconut                                                                                                                                                                   | 22 | 64   |
| HOMEMADE GRANOLA (vg)<br>coconut yoghurt, seasonal fruit                                                                                                                                    | 16 | 312  |
| CRUSHED AVOCADO (vg)<br>tomato on sourdough toast                                                                                                                                           | 28 | 265  |
| SIGNATURE JUICES (vg)<br>beetroot, apple, carrot, ginger                                                                                                                                    | 14 | 150  |
| apple, cucumber, celery                                                                                                                                                                     | 14 | 165  |
| VEGAN SET BREAKFAST (vg)<br>baked ratatouille, crispy tofu, toasted sourdough<br>chia and coconut pudding, raspberry, vanilla<br>freshly squeezed orange or grapefruit juice, tea or coffee | 40 | 294  |

## STARTERS

|                                                                   |    |     |
|-------------------------------------------------------------------|----|-----|
| TOMATO SOUP (vg)<br>roasted plum tomatoes, basil                  | 22 | 69  |
| VIOLET ARTICHOKE (vg)<br>pistachio, mint, broad beans             | 28 | 320 |
| PUY LENTIL SALAD (vg)<br>chicory, avocado, pear, watercress       | 32 | 442 |
| GREEK SALAD (vg)<br>vegan feta, olives, oregano, tomato, cucumber | 36 | 466 |

## MAINS

|                                                                       |    |     |
|-----------------------------------------------------------------------|----|-----|
| GIROLLE VOL AU VENT (vg)<br>vegetable fricassé, black truffle, chives | 38 | 584 |
| WILD MUSHROOM AND TRUFFLE RISOTTO (vg)<br>shitake, chives, fine herbs | 42 | 680 |
| PIZZA MARINARA (vg)<br>tomatoes, olives                               | 25 | 410 |
| SPAGHETTI POMODORO (vg)<br>fresh basil                                | 34 | 405 |
| ROASTED VEGETABLE TAGINE (vg)<br>flaked almond, coriander             | 42 | 421 |

## DESSERTS

|                                                                         |    |     |
|-------------------------------------------------------------------------|----|-----|
| CHOCOLATE & MANGO LOG (vg)<br>passion fruit & mango sorbet              | 22 | 310 |
| SORBET SELECTION (vg)<br>lemon, passion fruit & mango, pear, strawberry | 20 | 283 |

## CHAMPAGNE BY THE GLASS

|                                                                                                                                                                                                                                        |      | £<br>Glass<br>(125ml) | £<br>Bottle |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-----------------------|-------------|
| WHITE                                                                                                                                                                                                                                  |      |                       |             |
| BILLECART-SALMON "LE RÉSERVE"                                                                                                                                                                                                          | NV   | 25                    | 130         |
| A light, fine and harmonious champagne. With aromatic precision of white stone fruits and fresh blossom, this wine evolves into delightful aromas of citrus, crisp apple and biscuit.                                                  |      |                       |             |
| RUINART, BLANC DE BLANCS                                                                                                                                                                                                               | NV   | 45                    | 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                                                                                                                                                                                                                           | 2015 | 75                    | 425         |
| Elegant, full-bodied and classic, Dom Pérignon 2015 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                                                                                                                                                                                                                                   |      |                       |             |
| BILLECART-SALMON "LE ROSÉ"                                                                                                                                                                                                             | NV   | 35                    | 210         |
| Red berry and citrus aromas lead into a creamy palate with flavours of wild strawberries and a floral finish, creating a harmonious and delicious equilibrium with remarkable precision.                                               |      |                       |             |

## 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.

#### BILLECART-SALMON "LE SOUS BOIS"

NV 240

This unique cuvée, which is entirely vinified in oak, is composed of the three Champenois grape varieties. The aroma delivers a rich blend of harmonious notes, including pastry, citrus, and orchard fruits, intertwined with alluring malty hints that evolves into mocha and bergamot.

#### 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 pomegranate notes which complete the complex, intense aromatic profile, dominated by somewhat undeveloped primary aromas

#### DOM PERIGNON ROSÉ

2009 850

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

|                                                                                                                                                                                                                                       |      | £<br>Glass<br>(175ml) | £<br>Bottle |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-----------------------|-------------|
| GAVI DI GAVI TERRA BRUNA, FONTANASSA<br>Piedmont, Italy                                                                                                                                                                               | 2024 | 20                    | 80          |
| From the prestigious Gavi DOCG in Piedmont this is a wine with bright, citrusy notes of lemon and green apple, intertwined with subtle floral hints. A vibrant acidity and mineral backbone make this a refreshing, yet complex wine. |      |                       |             |
| CHABLIS, DOMAINE NATHALIE ET GILLES FEVRE<br>Burgundy, France                                                                                                                                                                         | 2022 | 22                    | 90          |
| A fresh and classic Chablis from a fourth-generation winemaking family, with a purity of citrus and orchard fruit, an elegant creamy length, a bright minerality and a crisp finish.                                                  |      |                       |             |
| SANCERRE LA GUIBERTE, ALAIN GUENEAU<br>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<br>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.                  |      |                       |             |
| RIESLING, SCHARZHOF QBA, EGON MÜLLER<br>Mosel, Germany                                                                                                                                                                                | 2023 | 45                    | 180         |
| A vibrant, mineral-rich wine with notes of apple, lemon peel, white blossoms and a flinty minerality. The wine has a lovely complexity showing the ripeness of the fruit character and the terroir of the Mosel.                      |      |                       |             |

## ROSÉ WINE

|                                                                                                                                          |      |    |     |
|------------------------------------------------------------------------------------------------------------------------------------------|------|----|-----|
| CHÂTEAU D'ESCLANS<br>Provence, France                                                                                                    | 2022 | 25 | 105 |
| A benchmark rosé wine, with plenty of depth and a clean fresh hint of grapefruit, lemon, delicate floral aromas and perfumed strawberry. |      |    |     |

On request a smaller measure of 125ml is available.

## RED WINE

|                                                                                                                                                                                                                                                                                                                                                                          |      | £<br>Glass<br>(175ml) | £<br>Bottle |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-----------------------|-------------|
| <p>CHIANTI CLASSICO, CASTELLO DI ALBOLA<br/>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<br/>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, FAMILLE J.M CAZES<br/>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>ZINFANDEL, JUVENILE, TURLEY<br/>California, USA</p> <p>Made from a selection of younger vines from the Turley estate, this Zinfandel shows gentle aromas of perfumed red berries, lush black fruit and a hint of savouriness with a smooth finish.</p>                                                                                                                | 2023 | 35                    | 140         |
| <p>GEVREY-CHAMBERTIN, DOMAINE DAVID DUBAND<br/>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<br/>Rhône Valley, France</p> <p>One of the Rhône Valley's most legendary wines, crafted from old-vine Syrah on the storied slopes of Hermitage. The 2011 offers profound depth and finesse, with layers of blackberry, cassis, truffle, and exotic spice wrapped in velvety tannins.</p>                                   | 2011 | 140                   | 550         |

On request a smaller measure of 125ml is available.

## HALF BOTTLES

£

### CHAMPAGNE

|                               |    |     |
|-------------------------------|----|-----|
| BILLECART-SALMON "LE RÉSERVE" | NV | 65  |
| BILLECART-SALMON, BRUT ROSÉ   | NV | 80  |
| KRUG "GRANDE CUVEE"           | MV | 185 |

### WHITE WINE

|                                                                                  |      |    |
|----------------------------------------------------------------------------------|------|----|
| CHABLIS, DOMAINE TESTUT<br><b>Burgundy, France</b>                               | 2023 | 55 |
| POUILLY-FUME, TERRES BLANCHES, DOMAINE DU BOUCHOT<br><b>Loire Valley, France</b> | 2022 | 75 |

### RED WINE

|                                                                                                  |      |    |
|--------------------------------------------------------------------------------------------------|------|----|
| BAROLO, PAOLO SCAVINO<br><b>Barolo, Italy</b>                                                    | 2020 | 65 |
| PERNAND-VERGELESSES, LES BELLES FILLES,<br>DOMAINE RAPET PERE ET FILS<br><b>Burgundy, France</b> | 2021 | 65 |

### DESSERT WINE

|                                                            |       | Glass<br>(100ml) | Bottle |
|------------------------------------------------------------|-------|------------------|--------|
| TAWNY, QUINTA DO NOVAL<br><b>Douro, Portugal</b>           | 10 yo | 10               | 80     |
| TOKAJI SZAMORODNI, ISTVAN SZEPSY<br><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                      | 8.5 | 78   |
| DIET COKE                      | 8.5 | 1    |
| COKE ZERO                      | 8.5 | 1    |
| TONIC WATER                    | 8.5 | 68   |
| SODA WATER                     | 8.5 | 0    |
| GINGER BEER                    | 8.5 | 110  |
| CLARIDGE'S FRESH MINT LEMONADE | 10  | 120  |