

# 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
Cacklebean eggs any style, bacon, sausage, black pudding, grilled tomato, baked beans, roasted 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		
VEGETARIAN <sup>(v)</sup>	40	742
ratatouille, feta, poached eggs coconut and chia pudding, raspberry, vanilla Claridge's breakfast pastries and toast freshly squeezed orange or grapefruit juice, tea or coffee		

## BREAKFAST FAVOURITES

SHAKSHOUKA, Merguez, feta, poached eggs	28	423
CRUSHED AVOCADO, poached eggs on sourdough <sup>(v)</sup>	28	265
SEVERN AND WYE SMOKED SALMON, scrambled eggs	32	258
OMELETTE ARNOLD BENNETT, Scottish haddock, Mornay sauce	32	471
OMELETTE, choice of bacon, tomato, Gruyère, mushroom, onion, spinach	28	200
TWO CACKLEBEAN EGGS, fried, boiled, scrambled or poached	20	156
EGGS BENEDICT, ROYALE OR FLORENTINE	32	728/580/433

## INDULGENCES

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

## FROM L'ÉPICERIE

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

## CEREALS, BOWLS, FRUIT

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

## SIDES

	£	Kcal
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
bakery basket includes selection of freshly baked pastries	22	995

# SURRENNE

Designed in partnership with leading nutritionist and functional medicine practitioner Rose Ferguson, this menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise. Every dish has been crafted to nourish your body while delighting your palate.

## JUICES & SMOOTHIES

THE BIG APPLE (v) fennel, apple & cucumber a refreshing juice to sooth the gut lining and aid digestion	14	59
GREEN LIGHT (v) celery, cucumber, kale and ginger an anti-inflammatory juice to stimulate gut and boost circulation	14	59
IN THE PINK (v) beetroot, ginger, carrot and turmeric an energising and anti-inflammatory juice to help support liver function	14	102
THE ENERGISER (v) an energising blend of banana, maca, hemp seed, date and almond	16	161
THE REST AND RESTORE (v) a nutrient-dense blend of pineapple, kefir, ginger, flaxseed and l-glutamine	16	95

## BREAKFAST

CINNAMON GRANOLA (v) almond, walnut, coconut and hemp a delicious blend of seeds, nuts and grains to increase energy	25	343
AVOCADO AND SPINACH (v) poached eggs, rocket a protein-rich dish which supports digestion, balances blood sugar	35	366

## CLARIDGE'S CLASSICS

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL	48	319
lobster, crab, langoustine, prawns 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, 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 ragu, tomato, basil		
BEEF LASAGNA	42	755
béchamel, Parmesan		
FISH AND CHIPS	44	986
battered line-caught cod, mushy peas, tartare sauce, hand-cut chips		
EGG FRIED RICE <sup>(v)</sup>	28	547
Cacklebean egg, spring onion, soya		
CHICKEN MILANESE	45	728
green salad, crispy onion		
APPLE CRUMBLE	22	565
vanilla Anglaise		
CRÈME BRÛLÉE	22	445
vanilla		

## SANDWICHES

	£	Kcal
SMOKED SALMON WITH AVOCADO on toasted rye bread	35	590
LOBSTER ROLL Scottish lobster, Marie Rose sauce, celery, chives, crispy shallots, French fries	45	554
CLARIDGE'S CLUB Chicken, bacon, egg, tomato, lettuce, mayonnaise, French fries	40	1318
CHEESE TOASTIE <sup>(v)</sup> Montgomery cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753
FRIED CHICKEN SANDWICH toasted brioche, pickles, lettuce, mayonnaise, French fries	44	968
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comté, onion rings, French fries	48	960
WAGYU BEEF SANDWICH toasted brioche, grain mustard mayonnaise, French fries	75	671

## SALADS

GREEK SALAD feta, olives, oregano, cucumber, tomato	36	466
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	34	769
BURRATA DI PUGLIA SALAD <sup>(v)</sup> beetroot, blood orange, endive, hazelnut	36	436
PUY LENTIL SALAD <sup>(vg)</sup> butternut squash, chicory, avocado, pear, kale	32	403
ADD GRILLED CHICKEN BREAST, PRAWNS OR TOFU	14	235

# SURRENNE

Designed in partnership with leading nutritionist and functional medicine practitioner Rose Ferguson, these dishes celebrate the power of whole, vibrant ingredients to optimise your health without compromise.  
Each dish has been crafted to nourish your body while delighting your palate.

MINERAL BROTH <sup>(v)</sup> with rice noodles, tofu and spinach rich in trace minerals and umami to aid digestion	26	241
CHARRED CAULIFLOWER STEAK <sup>(v)</sup> herb yoghurt, seeded salsa verde rich in phytonutrients, fibre and zinc to support immune health	38	244
BUDDHA BOWL quinoa, broccoli and edamame with tempeh or chicken high in magnesium, amino acids and fibre to help support tissue repair	44	575
GRILLED CHICKEN BREAST fennel salad and roasted squash high in protein and zinc to support blood-sugar and gut health	44	430

## SEAFOOD

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 <sup>(vg)</sup> roasted plum tomatoes, basil	22	69
CORNISH LOBSTER BISQUE courgette, lobster oil	28	273
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds, pickled shallots	38	467
BEEF TARTARE red chicory, pickled onions, crispy shallot crumb, sourdough	42	240



## MAIN COURSE

DOVER SOLE MEUNIÈRE	72	1268
capers, parsley, lemon, buttered new potatoes		
FILLET OF SCOTTISH SALMON	52	782
fennel, winter citrus, endive		
BABY CHICKEN	56	925
spiced yoghurt, couscous, cucumber salad		
VEAL SCHNITZEL	48	748
potato salad, fried egg, caper herb butter, anchovy		
GRILLED WAGYU SIRLOIN	125	702
ratte potato, glazed shitake, shallot rings, tarragon, peppercorn sauce		
CELERIAC AND TRUFFLE RISOTTO (v)	42	680
oyster mushrooms, celery, aged Parmesan, tarragon		

## PASTA AND PIZZA

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

## MIDDLE EASTERN FLAVOURS

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

## SIDES

green garden salad, avocado <sup>(v)</sup>	12	151
creamed leeks, kale, lemon <sup>(v)</sup>	12	112
roasted seasonal root vegetables <sup>(v)</sup>	12	103
tenderstem broccoli <sup>(v)</sup>	12	103
English peas, mint <sup>(v)</sup>	12	125
fine green beans, confit garlic <sup>(v)</sup>	12	96
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>		
BLOOD ORANGE AND PINK GRAPEFRUIT PAVLOVA	26	314
<b>Timut pepper</b>		
SEASONAL FRUIT SALAD	22	75
ICE-CREAM AND SORBETS	20	431/ 283
<b>dark chocolate, Madagascan vanilla, coffee, caramel</b>		
<b>lemon, passion fruit &amp; mango, coconut, strawberry, Blood orange</b>		
CHEESE SELECTION	30	417
<b>British cheeses, grapes, celery, walnut bread, chutney</b>		

## 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 Billecart-Salmon, Le Réserve Champagne	110	1768
ROSÉ CHAMPAGNE AFTERNOON TEA accompanied by a glass of Billecart-Salmon, Le Rosé 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  
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 <sup>(v)</sup>	22	69
roasted plum tomatoes and basil		
CLARIDGE'S FRIED CHICKEN	35	877
lime chipotle yoghurt		
COLD MEZZE <sup>(v)</sup>	40	632
tabbouleh, hummus, baba ghanoush, olives, pickles, pitta bread		
CLARIDGE'S CAESAR SALAD	34	769
anchovies, crispy bacon, Parmesan, croutons		
CHEESE TOASTIE <sup>(v)</sup>	34	753
Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough		
FISH AND CHIPS	44	986
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, Comté, onion rings, French fries		
CHICKEN BIRYANI	54	645
rice, coriander, crispy shallot, raita		
SPAGHETTI POMODORO <sup>(vg)</sup>	34	405
fresh basil		

DESSERTS

APPLE CRUMBLE	22	565
vanilla anglaise		
MINI PASTRIES	27	651
a selection of three pastries		
CRÈME BRÛLÉE	22	445
vanilla		
ICE-CREAM AND SORBETS	20	431/
dark chocolate, Madagascan vanilla, coffee, caramel		283
lemon, passion fruit & mango, coconut, strawberry, Blood orange		
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
Cacklebean egg any style, bacon, sausage, mushrooms, tomato		
TWO CACKLEBEAN 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, ginger, carrot and turmeric	14	161
celery, cucumber, kale and ginger	14	59
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
MAITAKE MUSHROOM (vg) Jerusalem artichoke, smoked onion, herb dressing	28	320
PUY LENTIL SALAD (vg) butternut squash, chicory, avocado, pear, kale	32	403
GREEK SALAD (vg) vegan feta, olives, oregano, tomato, cucumber	36	466

## MAINS

MAPLE GLAZED CELERIAC (vg) hen of the woods, caramelised onion, pickled pear, celeriac broth	38	584
WILD MUSHROOM AND TRUFFLE RISOTTO (vg) shiitake, chives, fine herbs	42	680
PIZZA MARINARA (vg) tomatoes, olives	25	410
SPAGHETTI POMODORO (vg) fresh basil	34	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, coconut, strawberry, mandarin	20	283

## CHAMPAGNE BY THE GLASS

		£ Glass (175ml)	£ Bottle
WHITE			
BILLECART-SALMON, LE RÉSERVE	NV	32	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	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	2015	95	420
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	45	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, 171ÈME ÉDITION

MV 450

Krug Grande Cuvée 171ème 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 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

		£ Glass (175ml)	£ Bottle
GAVI DI GAVI TERRA BRUNA, FONTANASSA 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 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 Loire Valley, France	2024	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.			
RIESLING, SCHARZHOF QBA, EGON MÜLLER 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 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

		£ 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, FAMILLE J.M CAZES 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 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 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>	2022	45	180
<p>HERMITAGE, LA CHAPELLE, PAUL JABOULET AINE 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 2006 offers profound depth and finesse, with layers of blackberry, cassis, truffle, and exotic spice wrapped in velvety tannins.</p>	2006	135	570

On request a smaller measure of 125ml is available.

## HALF BOTTLES

£

### CHAMPAGNE

BILLECART-SALMON "LE RÉSERVE"	NV	65
BILLECART-SALMON, BRUT ROSÉ	NV	95
KRUG "GRANDE CUVEE"	MV	185

### WHITE WINE

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

### RED WINE

BAROLO, PAOLO SCAVINO <b>Barolo, Italy</b>	2020	65
PERNAND-VERGELESSES, LES BELLES FILLES, DOMAINE RAPET PERE ET FILS <b>Burgundy, France</b>	2021	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	8.5	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