

IN-ROOM
DINING

MENU

EXECUTIVE CHEF MARTYN NAIL HEADS UP A TEAM OF OVER 50 BRITISH AND INTERNATIONAL CHEFS, SOME OF WHOM HAVE REPRESENTED THEIR COUNTRY IN INTERNATIONAL COMPETITIONS. THE KITCHEN PRODUCES FOOD OFTEN DESCRIBED AS MODERN BRITISH COOKING, ALTHOUGH CLASSICAL AND INTERNATIONAL ELEMENTS ARE NEVER FORGOTTEN.

CHEF NAIL FOCUSES ON PROVENANCE, QUALITY AND SUSTAINABILITY OF THE RAW INGREDIENTS USED IN THE KITCHEN.

BE IT LUNCH, DINNER, OR A COCKTAIL PARTY, CLARIDGE'S IN-ROOM DINING TEAM WOULD BE DELIGHTED TO OFFER PRIVATE DINING IN YOUR ROOM DURING YOUR STAY.

CHEF NAIL HAS DEVISED THE IN-ROOM DINING MENU TO BOTH TEMPT AND CATER TO YOUR EVERY NEED BUT SHOULD YOU WANT SOMETHING THAT IS NOT ON THE MENU, THE KITCHEN WILL BE MORE THAN HAPPY TO MAKE IT FOR YOU, PROVIDED THAT THE INGREDIENTS ARE AVAILABLE.

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.

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

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BREAKFAST

BAKERY

bakery basket £14
(*croissant, pain au chocolat, daily Danish*)
viennoiserie - croissant,
pain au raisin, pain au chocolat,
daily Danish, muffin £6.5

toast (white, brown, granary, rye)
English muffins, toasted bagel £6.5

FRUIT

ruby grapefruit segments £10.5
fruit salad £16
seasonal berries, raspberry coulis £16
mango, pineapple, coconut shavings £18

TOASTED BAGELS

smoked salmon, cream cheese £22
plum tomato, crispy bacon, cream cheese £19

CEREAL, PORRIDGE AND YOGHURT

Bircher muesli £10.5
chia and linseed porridge, apple and rhubarb compote,
Greek yoghurt and pistachio £10.50
organic porridge – made with water or milk
with your choice of condiments £10.5
cereal and berries £10
homemade granola £8
granola, organic yoghurt, fruit compote £11
acai bowl, banana, goji berries, bee pollen, cashews £12

HOT BREAKFASTS

EGGS

Burford brown and Cotswold Legbar eggs:
fried, boiled, poached or scrambled
£12.5

SMOKED SALMON SCRAMBLED EGG

Burford brown egg, Severn and Wye smoked salmon
£22

SCRAMBLED EGGS 'EN BRIOCHE' WITH CAVIAR

Burford brown egg, Oscietra caviar
£85

EGGS BENEDICT OR EGGS ROYALE

Dorrington ham or smoked salmon, Périgord truffle, Hollandaise
£24

OMELETTE

ham, green or red pepper, mushroom, onion, cheese, fine herbs
£21

OMELETTE ARNOLD BENNETT

poached Scottish haddock, Mornay sauce
£22

CLARIDGE'S BREAKFAST ROLL

fried egg, bacon, sausage, black pudding in a bun,
Ballymaloe tomato relish
£21

CRUSHED AVOCADO AND CHILLI

poached Burford brown egg, sunflower and rye bread
£22

YORK HAM AND EGGS

Colcannon potato and mustard Hollandaise
£22

PORTOBELLO MUSHROOMS

confit cherry tomatoes on toasted sourdough
£22

FRENCH TOAST

hazelnut chocolate and whipped cream
£20

BUTTERMILK PANCAKES

forest fruits, Cornish clotted cream, maple syrup
£20

WAFFLES

confit cherries, chocolate sauce, clotted cream
£20

SIDES

crispy bacon / turkey bacon /
gluten free chicken sausage
Middle White pork sausage / black pudding /
baked bean /grilled tomato / hash brown
wilted spinach / crushed avocado
£8

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GLUTEN FREE BREAKFAST

Bircher muesli £12

granola, organic yoghurt, fruit compote £11

pain au chocolat, croissant £6.5

French toast - berries, clotted cream £19

pancakes - berries, Cornish clotted cream, maple syrup £20

raspberries / blueberries / Valrhona chocolate £20

ENGLISH BREAKFAST

freshly squeezed Valencia orange or pink grapefruit juice

Burford brown egg; fried, poached or scrambled, gluten free sausage

sweet cured bacon, grilled tomato, field mushroom

gluten free croissant, toast

tea or coffee

£40

DRINKS

SMOOTHIES

avocado and protein smoothie, apple, cucumber, coconut water £11.5

acai and protein smoothie, banana, berries, almond milk £11.5

seasonal mixed berry smoothie £9.5

FRESH PRESSED JUICES

super green: kale, spinach, parsley, celery, green apple

purple carrot: beetroot, apple, ginger, lemon, celery

£8

TEA

Claridge's bespoke blend, second flush Muscatel Darjeeling

rare earl grey, White Monkey Paw green tea, white silver tip

jasmine silver tip, lemongrass, English chamomile

fresh English mint

£8

COFFEE

espresso, ristretto, macchiato £7

filter coffee, cappuccino, café latte, flat white £8

Our coffee has been selected and curated in partnership with Workshop

Coffee, using beans from a number of origins including Guatemala, Costa

Rica, Peru and Brazil.

HOT CHOCOLATE

Rich organic 70% chocolate £8.5

classic hot chocolate £8

MILK

Nemi milk (naturally enriched British milk), lactose free milk

soya milk, oat milk, almond milk, rice milk, goat's milk, coconut milk

£6

SET BREAKFASTS

ENGLISH

Burford brown egg; fried, poached or scrambled, sweet cured bacon

Middle White sausage, grilled tomato, field mushroom

Claridge's bakery breakfast pastries and toast

£40

CONTINENTAL

fruit plate, cereal and yoghurt

Claridge's bakery breakfast pastries and toast

£35

EUROPEAN

selection of cured meats and cheeses

sunflower bread, baguette

£38

VEGETARIAN

*Burford brown egg; fried, poached or scrambled, tomato
field mushroom, hash brown, vegetarian sausage, baked beans*

Claridge's bakery breakfast pastries and toast

£38

HEALTHY

acai bowl, banana, goji berries, bee pollen, cashews

poached Burford brown egg, crushed avocado

tomato and chilli on sunflower and rye bread

£38

JAPANESE

miso soup, steamed rice, roast salmon

tamagoyaki eggs, pickles, ajitsuke-nori, green tea

£46

MIDDLE EASTERN BREAKFAST

Burford brown eggs; fried, poached or scrambled

hummus, moutabel, labneh, tabbouleh, pitta bread

£48

CHINESE BREAKFAST

pork gyoza, prawn dim sum, vegetable gyoza, chicken congee

Chinese pickles, salted and century duck egg

£45

*All set breakfasts can be served with the following:
freshly squeezed orange or pink grapefruit juice and tea or coffee*

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SEAFOOD

CAVIAR

	30g
Beluga	£220
Oscietra	£100
<i>all served with buckwheat blinis and sour cream</i>	

ROCK OYSTERS

shallot vinegar, lemon, brown bread and butter
half dozen - £20 / dozen - £40

SMOKED SALMON MOSCOVITE CORNETS

smoked salmon and horseradish cream, Oscietra caviar (9pc)
£32

PRAWN TEMPURA

carrot, chilli and soy dip (9pc)
£28

SALADS

CLARIDGE'S CAESAR

baby gem lettuce, anchovies, croutons, crisp pancetta, parmesan croutons
£26

CHOPPED COBB

avocado, bacon, tomatoes, gem lettuce, watercress, egg, Roquefort cheese
£26

SUMMER SALAD

*datterini tomatoes, asparagus, French beans, heritage carrots,
grain mustard dressing*
£26

SUPERFOOD

red quinoa, tahini, walnuts, tardivio, sweet potato, pomegranate, avocado
£26

All salads can be served with the following:

crisp tofu or grilled chicken breast £6
grilled salmon or prawns £6
poached lobster £10

CANAPÉS

CHEF'S DOZEN

Cornish crab tartlet, tuna and caviar (3pc)
datterini tomatoes, olive cream, basil, pine nuts (3pc)
duck rolls with peppered blackberry sauce (4pc)
tempura prawns, chilli, carrot and soy dip (3pc)
£26

DUCK ROLLS

peppered blackberry sauce (9pc)
£24

GOUGÈRES

truffle, Gruyère and Cheddar (6pc)
£16

SOUPS

CHICKEN ELIXIR

orzo and root vegetables
£15

ROAST TOMATO

olive and parmesan palmiers
£15

CORNISH LOBSTER BISQUE

lobster tortellini, rock samphire
£16

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SANDWICHES

CLARIDGE'S CLUB

*grilled chicken, bacon, egg, tomato, lettuce
mayonnaise, toasted pain de mie*
£25

TOASTED HAM & CHEESE

*Dorrington ham, Gruyère
tomato chutney, toasted white bread*
£20

ABERDEEN ANGUS BEEF BURGER

Swiss cheese, tomato, hand cut chips
£30

GRILLED STEAK SANDWICH

pain de mie, tomato, mustard tarragon Hollandaise with French fries
£35

ROAST BEEF

*roast sirloin of beef with Burgundy butter, pickled
shallots, horseradish cream on toasted rye*
£25

SMOKED SALMON

avocado, toasted rye bread
£26

AVOCADO AND TOMATO

lettuce, egg, mayonnaise on toasted pain de mie
£22

PIZZA

REGINA MARGHERITA

San Marzano tomatoes, mozzarella and basil
£20

TRUFFLE

mozzarella and provolone
£32

FLAVOURS OF THE MIDDLE EAST

HOT & COLD MEZZE

HUMMUS

*a blend of boiled chickpeas with lemon,
garlic and tahini paste* £15

MOUTABEL

*chargrilled eggplant purée with lemon,
garlic and tahini paste* £15

TABBOULEH SALAD

*parsley, onions, tomatoes, bulgur & mint leaves
with a lemon and olive oil dressing* £15

LABNEH

yoghurt, olive oil, dried thyme £12

HALLOUMI MISHWI

grilled halloumi cheese £16

MAIN COURSES

GRILLED LOBSTER

Arabic rice, harissa mayonnaise £52

SHISH TAOUK

grilled marinated chicken skewers, braised rice £30

ROYAL MIXED GRILL

*grilled lamb cutlets, wood roast chicken, veal loin (190g)
Aberdeen Angus fillet (200g), braised rice*
£90

DESSERTS

ASSORTED BAKLAVA

£12

ICE-CREAM AND SORBETS

£14

DATES/FIGS

£12

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FIRST COURSES

CLARIDGE'S STEAK TARTARE

egg yolk, horseradish, rye toast

£26

BALLOTINE OF FOIE GRAS

pistachio, summer berries, elderflower and toasted brioche

£30

SEVERN AND WYE SMOKED SALMON

crème fraîche, pickled mustard seeds, soda bread

£28

CORNISH CRAB

cucumber and lemon

£30

TUNA TARTARE

tomatoes, lemon and basil

£26

CLARIDGE'S SEAFOOD COCKTAIL

lobster, langoustine, crab, Marie Rose sauce

£30

PORTLAND SCALLOPS

pink radicchio, grapefruit, broad beans and Hollandaise

£30

BURRATA

heirloom tomatoes and basil

£24

TO SHARE

LOBSTER WELLINGTON

sauce Américaine, green salad with avocado, truffle French fries

£86

GRILLED TURBOT

rock samphire, courgette and parmesan salad,

new potatoes, herb butter

£82

CÔTE DE BOEUF

Chimichurri, wilted leaf spinach, Dauphinoise potatoes

£82

MEAT AND POULTRY

CLARIDGE'S CHICKEN PIE

bacon, quail's egg, fine French beans, mashed potato

£34

VEAL SCHNITZEL

truffle and aged parmesan spaghetti

£39

WOOD ROAST NORFOLK CHICKEN

girolles, summer vegetables and tarragon jus

£42

RACK OF KENTISH LAMB

Jersey Royal, heritage carrot, pea purée, morels

£44

ABERDEEN ANGUS BEEF FILLET

Maxine potatoes, peas, asparagus, and truffle

£48

FISH AND CRUSTACEA

FISH AND CHIPS

battered cod, pickled quail's egg, pea purée, hand-cut chips

£28

SEARED FILLET OF SCOTTISH SALMON

langoustine, sea beet, toasted buckwheat and lemon verbena nage

£38

ROAST CORNISH HALIBUT

courgette, olive and almond, crushed new potato, spinach

£42

CLARIDGE'S CORNISH LOBSTER RISOTTO

truffle sauce

£47

DOVER SOLE "GRILLED OR MEUNIÈRE"

Dauphinoise potatoes and French beans

£48

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PASTA AND GRAINS

CONFIT AUBERGINE

hummus, moutabel, bulgur wheat and pomegranate
£28

RICOTTA GNOCCHI

violet artichokes, peas, broad beans, mint and basil
£30

SPAGHETTI POMODORO

with basil
£26

SPAGHETTINI

read prawn and finger lime tartare with lemon cream
£32

DURUM SEMOLINA RICE

porcini & truffle
£35

SIDES DISHES

Courgette and parmesan salad

Tomato, artichoke, rocket and shallot salad
£8

Cime di rapa

Roasted red peppers, aubergine and courgette
Roasted carrots with pumpkin seeds
French beans
Broccoli with toasted almonds
Wilted leaf spinach
£8

Mashed potatoes

Dauphinoise potatoes
New potatoes, herb butter
Hand-cut chips or French fries
£8

Truffle French fries

Truffle arancini
£12

GRILL

ABERDEEN ANGUS SIRLOIN STEAK (280G) £38

ABERDEEN ANGUS FILLET STEAK (200g) £42

SCOTTISH SALMON £33

KENTISH LAMB CUTLETS (3) £40

SCOTTISH HALIBUT £38

BREAST OF NORFOLK CHICKEN £30

ROSE VEAL LOIN (190g) £40

DESSERTS

DARK CHOCOLATE FONDANT

coffee ice cream
£16

FRUIT SALAD

verbena syrup
£16

UPSIDE DOWN BERRY TART

blackcurrant and raspberry ice cream
£16

ICE-CREAM AND SORBETS

Chocolate, vanilla, strawberry, passion fruit, Amarena cherry
Coconut, raspberry, mango, lemon
£16

COCONUT AND STRAWBERRY VACHERIN

£16

CHEESE SELECTION

selection of British cheeses, fig, grapes, artisanal bread
£22

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AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES

using the best of British produce on artisanal breads

FRESHLY BAKED RAISIN AND PLAIN SCONES

with Cornish clotted cream and Marco Polo gelée

A SELECTION OF FRENCH PASTRIES

FRESHLY BREWED TEA OR A HERBAL INFUSION

TRADITIONAL AFTERNOON TEA

£70

CHAMPAGNE AFTERNOON TEA

accompanied by a glass of Laurent-Perrier La Cuvée NV Champagne

£80

ROSÉ CHAMPAGNE AFTERNOON TEA

accompanied by a glass of Laurent-Perrier Cuvée Rosé NV Champagne

£90

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A SELECTION OF TRADITIONAL SANDWICHES

*using the best of British produce on artisanal breads*

£26

FRESHLY BAKED RAISIN AND PLAIN SCONES

*Cornish clotted cream and Marco Polo gelée*

£16

A SELECTION OF FRENCH PASTRIES

£28

*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*

*2<sup>nd</sup> flush muscatel sikkim*

*rare earl grey*

*White Monkey Paw green tea*

*white silver tip*

*jasmine silver tip*

*lemongrass*

*English chamomile*

*fresh English mint*

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## LATE NIGHT MENU

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11:00PM – 6:00AM

### CAVIAR

30g  
Beluga £220  
Oscietra £100  
*all served with buckwheat blinis and sour cream*

### CHICKEN ELIXIR

*orzo, root vegetables*  
£15

### ROAST TOMATO SOUP

*olive and parmesan palmiers*  
£15

### SEVERN AND WYE SMOKED SALMON

*crème fraîche, pickled mustard seeds and soda bread*  
£28

### COLD MEZZE

*hummus, labneh, moutabel, pitta bread*  
£24.5

### CLARIDGE'S CAESAR

*baby gem lettuce, anchovies, croutons, crisp pancetta* £26  
*grilled chicken breast or prawns* £6

### CLARIDGE'S CLUB

*grilled chicken, bacon, egg, tomato, lettuce*  
*mayonnaise, toasted pain de mie*  
£25

### TOASTED HAM AND CHEESE

*Dorington ham, Gruyère, tomato chutney, toasted white bread*  
£20

### ABERDEEN ANGUS BEEF BURGER

*Swiss cheese, tomato, hand-cut chips*  
£30

### CHICKEN CURRY

*mango chutney, raita, kachumber salad, poppadoms, rice*  
£34

### FISH AND CHIPS

*battered cod, pickled quail's egg, pea purée, hand-cut chips*  
£28

### SPAGHETTI POMODORO

*with basil*  
£26

### CANDELE ALLA BOLOGNESE

*Aberdeen Angus beef rump, tomato*  
£30

## SIDE DISHES

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*green salad with avocado*  
*broccoli with toasted almonds / French beans*  
*mashed potatoes / French fries*  
£8

*truffle French fries* £12

## DESSERTS

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### WARM APPLE CRUMBLE

*Bourbon vanilla anglaise*  
£16

### MINI PASTRIES

*a selection of three pastries*  
£16

### CRÈME BRÛLÉE

*lemon madeleines*  
£16

### ICE-CREAM AND SORBETS

*Chocolate, vanilla, strawberry, passion fruit, Amarena cherry*  
*Coconut, raspberry, mango, lemon*  
£16

### CHEESE SELECTION

*British cheeses, fig, grapes, artisanal bread*  
£22

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## VEGAN MENU

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### BREAKFAST

CHIA AND LINSEED PORRIDGE  
*apple and rhubarb compote*  
£10.5

HOMEMADE GRANOLA  
*coconut yoghurt, fruit compote*  
£11

MIXED BERRY & POMEGRANATE SALAD  
*mixed berries, grapefruit, pomegranate*  
£18

CLARIDGE'S JUICES  
*super green: kale, spinach, parsley, celery, green apple*  
*purple carrot: beetroot, apple, ginger, lemon, celery*  
£9.5

PORTOBELLO MUSHROOMS  
*confit cherry tomatoes on toasted sourdough*  
£22

CRUSHED AVOCADO  
*tomato and chilli on sunflower and rye bread*  
£22

VEGAN SET BREAKFAST  
*freshly squeezed Valencia orange or pink grapefruit juice,*  
*toast, walnut butter*  
*scrambled tofu on rye bread with tempeh bacon, mushroom, herb,*  
*quinoa and grilled tomato*  
*tea or coffee*  
£38

## LUNCH AND DINNER

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### CANAPÉS

Crudités, borlotti bean hummus £20  
Vegetable spring rolls, carrot and chilly dip (9 pc) £20  
Avocado and crisp shallot maki roll, ponzu mayonise (6 pc) £20

### STARTERS

Asparagus salad, avocado, lemon oil and pumpkin seed £26  
Roasted tomato soup, tapenade, pine nuts, basil £15  
Glazed rarebit on sourdough, heritage tomato £20  
Spaghetti pomodoro with basil £26

### MAINS

Pizza marinara, tomatoes, olives £20  
Summer salad, datterini tomatoes, asparagus, French beans, heritage carrots, grain mustard dressing £26  
Superfood salad, red quinoa, tahini, walnuts, tardivio, sweet potato, pomegranate, avocado £26  
Butternut pitivier with pea purée, baby vegetables and balsamic jus £28  
Roasted cauliflower tika, makini suce, basmati rice £30  
Confit aubergine with hummus, moutabel, bulgur wheat and pomegranate £30  
Truffled wild mushroom burger, lettuce, truffle mayonnaise, pine nuts, hand cut chips, onion rings £30

### DESSERTS

Cherry and vanilla mousse, hazelnut financier £16  
Mango and passion fruit delice £16  
Sorbet selection: Coconut, raspberry, mango, lemon £16

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## CHILDREN'S MENU

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### BREAKFAST

HOT CHOCOLATE

£8

STRAWBERRY YOGHURT SMOOTHIE

£7

JUICES

*freshly squeezed orange juice, apple, pink grapefruit*

£8

CEREAL

*Frosties, Coco pops, Cornflakes, Weetabix or Rice Krispies*

£7

PORRIDGE

*made with water or milk*

£7.5

FRUIT PLATE

*mango, strawberry*

£10

MINI ENGLISH

*Burford brown egg; fried, boiled, scrambled or poached, bacon, sausage mushrooms, tomato, toast*

£16

SOFT BOILED EGG AND SOLDIERS

*toast (white / brown / granary)*

£12.5

BUTTERMILK PANCAKES

*forest fruits, Cornish clotted cream, maple syrup*

£14

WAFFLES

*confit cherries, chocolate sauce, clotted cream*

£14

FRENCH TOAST

*egg coated brioche, berries, Cornish clotted cream*

£14

## LUNCH AND DINNER

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### STARTERS

Tomato soup with cheese sandwich £12

Crushed avocado and mozzarella £12

Vegetable maki sushi (6 pieces) £14

Carrots, cheese and cucumber sticks with hummus £10

Melon with berries £10

### MAINS

Fish and chips £17

Salmon Teriyaki with broccoli and sweet potato fries £16

Cottage pie with colourful carrots £18

Mini cheeseburger & hand cut chips £22

Ricotta tortellini with sage and tomato £14

Chicken goujons with baked beans and cheese bake £18

### DESSERTS

Chocolate brownie, vanilla ice cream and chocolate sauce

Strawberry and vanilla knickerbocker glory

Banana smoothie and chocolate chip cookies

Selection of ice creams and sorbets

£12

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# CHAMPAGNES

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## WHITE

|                                                                                                                                                                |      | Glass<br>(175ml) | Bottle |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Laurent-Perrier “La Cuvée”                                                                                                                                     | NV   | £23              | £90    |
| <i>Made in the village of Tours-sur-Marne. Subtle spice and hints of citrus, with warm toasty notes which balance the freshness of the fruit.</i>              |      |                  |        |
| Ruinart, Blanc de Blancs                                                                                                                                       | NV   | £33              | £130   |
| <i>Made with Chardonnay, complex and elegant with brioche, nectarine and apricot notes.</i>                                                                    |      |                  |        |
| Eric Rodez, Grand Cru Ambonnay, Blanc de Noirs                                                                                                                 | NV   | £28              | £110   |
| <i>Elaborated from Pinot noir coming exclusively from the Ambonnay Grand Cru vineyard, the blend of 7 vintages confer an exceptional complexity and depth.</i> |      |                  |        |
| Dom Pérignon                                                                                                                                                   | 2010 | £55              | £220   |
| <i>Rich aromas of candied fruit, ripe hay, toasted notes with hints of liquorice. The taste is rich, creamy with hints of nuts and spices.</i>                 |      |                  |        |

## ROSE

|                                                                                                                                   |    |     |      |
|-----------------------------------------------------------------------------------------------------------------------------------|----|-----|------|
| Laurent-Perrier “Cuvée Rosé”                                                                                                      | NV | £33 | £130 |
| <i>Tours-sur-Marne. Small red fruit such as redcurrant and raspberries on the nose, the wine has a supple and rounded finish.</i> |    |     |      |

On request a smaller measure of 125ml is available.

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# CHAMPAGNES

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## WHITE

|                                                                                                                                                                                                                                                               |      | Bottle |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| Charles Heidsieck, Brut Réserve                                                                                                                                                                                                                               | NV   | £150   |
| <i>Complex and voluptuous notes of baked brioche and roasted coffee beans. The palate begins with a silky smooth sensation, developing into ripe apricot, melon and delicate spice.</i>                                                                       |      |        |
| Billecart-Salmon, Grand Cru, Blanc de Blancs                                                                                                                                                                                                                  | NV   | £130   |
| <i>The grapes grown exclusively in the Cote de Blanc, famous for his Chardonnay. Notes of Almonds, fresh hazelnuts and citrus, the creamy sensation combines buttered brioche and mineral aromas.</i>                                                         |      |        |
| Louis Roederer “Brut Nature”                                                                                                                                                                                                                                  | 2009 | £160   |
| <i>This is the second opus only, following the 2006 vintage. The bouquet is intense, combining notes of sweet flower, yellow fruits with a touch of nuts. The rounded texture coats the palate with a saline freshness for a delicate and airy mouthfeel.</i> |      |        |
| Krug “Grande Cuvée” (168ème Edition)                                                                                                                                                                                                                          | NV   | £220   |
| <i>A rich Champagne with aromas of roasted almonds, toasted brioche, cumin and clove. The palate develops some Honey, nuts and candied fruits aromas.</i>                                                                                                     |      |        |

## ROSE

|                                                                                                                                                                                             |      |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------|
| Ruinart                                                                                                                                                                                     | NV   | £145 |
| <i>A wonderful bouquet of rose petal, red berries, the wine is round and silky, developing fruity notes with a deliciously bold finish.</i>                                                 |      |      |
| Rare                                                                                                                                                                                        | 2008 | £460 |
| <i>Notes of tangerine, sweet almonds, lychee and verbena, the velvety texture offers minerality and subtlety. The dark fruits and citrus is followed by smoky notes and violets aromas.</i> |      |      |

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

## WHITE WINES

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|                                                                                                                                                                                                                                                                                                                                 |      | Glass<br>(175ml) | Bottle |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Sylvaner “Vieilles Vignes” Domaine Ostertag<br>Alsace, France<br><i>Pinot Blanc rendered with a delicate touch and finesse, floral, bone-dry, an elegant beauty.</i>                                                                                                                                                            | 2019 | £14              | £55    |
| Château La Coste, “Les Pentès Douces”<br>Provence, France<br><i>Made with vermentino and sauvignon, this wine is rich, complex, with notes of white flowers, candied fruits and grilled almonds.</i>                                                                                                                            | 2018 | £16              | £60    |
| Chablis, Domaine George<br>Burgundy, France<br><i>A dry and mineral Chablis. Classic aromas of lemon and chalk. The palate is light bodied, citrusy with a mineral finish.</i>                                                                                                                                                  | 2018 | £17              | £65    |
| Sancerre “Tradition” Domaine du Clos des Pivotins<br>Loire Valley, France<br><i>This Sauvignon blanc from the village of Chavignol defines a Sancerre Fruity aromatic with a dry and mineral finish.</i>                                                                                                                        | 2018 | £17              | £65    |
| Saint-Peray “Les Figuiers” Bernard Gripa<br>Rhône Valley, France<br><i>Beautiful pale straw colour, aromas of honey, peach and apricot and a hint of spice. Deliciously textured and refined.</i>                                                                                                                               | 2017 | £24              | £95    |
| Bourgogne “Terroir D’Exception” Château de Meursault<br>Burgundy, France<br><i>Produced from a parcel in the Meursault 1er cru Perrières, an attractive bouquet with scents of apple blossom, cold stone and a subtle, almost Muscat-like scent that lends complexity. The palate is fresh on the entry with crisp acidity.</i> | 2015 | £29              | £115   |

## ROSÉ WINE

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|                                                                                                                        |      | Glass<br>(175ml) | Bottle |
|------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Château La Coste<br>Provence, France<br><i>Mainly Grenache and Syrah blend. Organic wine, with orange peel aromas.</i> | 2019 | £17              | £65    |

On request a smaller measure of 125ml is available.

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



## RED WINES

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|                                                                                                                                                |      | Glass<br><small>(175ml)</small> | Bottle |
|------------------------------------------------------------------------------------------------------------------------------------------------|------|---------------------------------|--------|
| Rasteau “Prestige” Domaine de la Soumade<br>Rhône Valley, France                                                                               | 2018 | £14                             | £55    |
| <i>Classic blend of Grenache, Syrah and Mourvedre. Perfume of violet and lavender. Lovely texture with a hint of spice and fine tannins.</i>   |      |                                 |        |
| Château La Coste “Les Pentes Douces”<br>Provence, France                                                                                       | 2015 | £16                             | £60    |
| <i>A blend of Cabernet Sauvignon, Grenache and Syrah. This organic wine is round, full, spicy and fruit flavoured.</i>                         |      |                                 |        |
| Malbec “Andillian” La Coste de Los Andes<br>Mendoza, Argentina                                                                                 | 2017 | £17                             | £65    |
| <i>This Malbec presents notes of strawberry, plums and forest fruits. Sweet and elegant mouthfeel with a long and velvety end.</i>             |      |                                 |        |
| Hautes-Cotes De Nuits “Les Trois Terroirs”<br>Thibault Liger-Belair, Burgundy, France                                                          | 2016 | £20                             | £80    |
| <i>Pinot Noir with intense aromas of crisp raspberries and red berries mixed with spices. Complex and well-structured</i>                      |      |                                 |        |
| Chianti Classico, Rocca di Montegrossi<br>Tuscany, Italy                                                                                       | 2017 | £18                             | £70    |
| <i>Made mostly with Sangiovese, this lively ruby wine has a rich fruity nose of forest berries and sour cherries with a harmonious palate.</i> |      |                                 |        |
| Margaux du Château Margaux<br>Margaux, Bordeaux, France                                                                                        | 2011 | £32                             | £125   |
| <i>Composed equally of Cabernet Sauvignon and Merlot this wine is imbued with harmonious oak notes and a hint of leather.</i>                  |      |                                 |        |
| Brunello Di Montalcino<br>Castello Romitorio, Tuscany, Italy                                                                                   | 2015 | £33                             | £130   |
| <i>Aromas of strawberry, violet, cedar with a touch a smoke. A dense, full and rich Sangiovese beautifully balanced.</i>                       |      |                                 |        |

On request a smaller measure of 125ml is available.

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## HALF BOTTLES

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### CHAMPAGNE

|                            |    |      |
|----------------------------|----|------|
| Laurent-Perrier “La Cuvée” | NV | £45  |
| Ruinart Rosé               | NV | £75  |
| Krug “Grande Cuvée”        | NV | £140 |

### WHITE

|                                                                  |      |     |
|------------------------------------------------------------------|------|-----|
| Gavi di Gavi, Villa Sparina, Piedmont, Italy                     | 2018 | £30 |
| Chablis,<br>Domaine Billaud-Simon, Burgundy, France              | 2018 | £38 |
| Puligny Montrachet,<br>Domaine Pernod-Belicart, Burgundy, France | 2017 | £70 |

### RED

|                                                                          |      |     |
|--------------------------------------------------------------------------|------|-----|
| Givry 1er Cru Clos Salomon,<br>Domaine du Clos Salomon, Burgundy, France | 2016 | £50 |
| Barolo, Paolo Scavino, Piedmont, Italy                                   | 2016 | £55 |
| Chateauneuf Du Pape, Bosquet Des Papes<br>Rhône Valley, France           | 2017 | £55 |
| Chambolle-Musigny, Domaine Arlaud<br>Burgundy, France                    | 2017 | £85 |

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## DESSERT WINES

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|                                                                                  |      | Glass<br>(100ml) | Bottle |
|----------------------------------------------------------------------------------|------|------------------|--------|
| Tokaji Szamorodni “Eloquence” Holdvolgy<br>Hungary (50cl bottle)                 | 2007 | £12.00           | £55    |
| Riesling Auslese Goldkapsel “Juffer Sonnenuhr”<br>Schloss Lieser, Mosel, Germany | 2012 | £16.00           | £115   |

On request a smaller measure of 125ml is available.

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

## BEERS

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### BOTTLED BEERS

|                          |    |
|--------------------------|----|
| Keller Lager, Braybrooke | £9 |
| Pale Ale, Partizan       | £9 |

## SPIRITS

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### VODKA

|                  |         |     |
|------------------|---------|-----|
| Belvedere        | Poland  | £14 |
| Ketel One        | Holland | £15 |
| Stolichnaya Elit | Russia  | £17 |
| Grey Goose       | France  | £16 |
| Beluga Gold Line | Russia  | £40 |

### GIN

|                  |          |     |
|------------------|----------|-----|
| Plymouth         | England  | £14 |
| Hendrick's       | Scotland | £16 |
| Monkey 47        | Germany  | £18 |
| Tanqueray No 10. | England  | £17 |
| Star of Bombay   | England  | £20 |

### RUM

|                        |           |     |
|------------------------|-----------|-----|
| Havana Club 7 years    | Cuba      | £15 |
| Ron Zacapa 23 years    | Guatemala | £18 |
| Diplomático Ambassador | Venezuela | £50 |

### WHISKEY

|                            |          |      |
|----------------------------|----------|------|
| Johnnie Walker Black Label | Scotland | £14  |
| Green Spot                 | Ireland  | £16  |
| Chivas 18 years            | Scotland | £17  |
| Michter's Bourbon          | Kentucky | £45  |
| Highland Park 25 years     | Scotland | £50  |
| Midleton Dair Ghaelach     | Ireland  | £65  |
| Yamazaki 18 years          | Japan    | £90  |
| Macallan 24 years          | Scotland | £120 |

### COGNAC

|                  |      |
|------------------|------|
| Hennessy XO      | £32  |
| Hennessy Paradis | £110 |

## SOFT DRINKS

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|                                                     |      |
|-----------------------------------------------------|------|
| Coca cola, Diet Coke, Coke Zero (330ml)             | £5.5 |
| Tonic water, Soda water (200ml) Ginger beer (275ml) | £5.5 |
| Claridge's fresh mint lemonade (250ml)              | £9   |
| Freshly pressed juice (300ml)                       | £9.5 |

All spirits are served in measures of 50ml and upon request in measures of 25ml.

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