

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 blackberry 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

Caviar	30g
Beluga	£335
Oscietra	£110

all served with buckwheat blinis and sour cream

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*

WINTER SALAD

*beetroot, pink grapefruit, kumquat, gem lettuce, radicchio
£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)
Beetroot wonton (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*
£25

ABERDEEN ANGUS BEEF BURGER

Swiss cheese, tomato, hand cut chips
£30

SMOKED SALMON

avocado, toasted rye bread
£26

AVOCADO AND TOMATO

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

GRILLED STEAK SANDWICH

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

PIZZA

REGINA MARGHERITA

San Marzano tomatoes, mozzarella and basil
£20

ROMAGNOLA

San Marzano tomatoes, mozzarella, prosciutto, rocket
£25

TRUFFLE

mozzarella and provolone
£32

PANETTIERA

San Marzano tomatoes, anchovies, mozzarella, oregano, garlic, chilli
£30

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, rye toast

£26

BALLOTINE OF FOIE GRAS

and pistachio with Sauternes jelly with toasted brioche

£30

SEVERN AND WYE SMOKED SALMON

crème fraîche, pickled mustard seeds, soda bread

£28

CORNISH CRAB

cucumber and lemon

£30

TUNA TARTARE

with lemon, soy, shallot, radish

£26

CLARIDGE'S SEAFOOD COCKTAIL

lobster, langoustine, crab, Marie Rose sauce

£30

SCALLOP RISOTTO

truffle sauce

£30

BURRATA

heirloom tomatoes and basil

£24

TO SHARE

LOBSTER WELLINGTON

sauce Américaine, green salad with avocado, truffle French fries

£86

GRILLED TURBOT

winter salad, smoked Cornish potatoes

£82

CÔTE DE BOEUF

wilted leaf spinach, Dauphinoise potatoes, béarnaise and red wine jus

£82

MEAT AND POULTRY

CLARIDGE'S CHICKEN PIE

Bacon, fine French beans, mashed potato

£34

VEAL SCHNITZEL

truffle and aged parmesan spaghetti

£39

WOOD ROAST NORFOLK CHICKEN

mousseline potato, French style peas, thyme, sage and onion jus

£42

HERB CRUSTED RACK OF KENTISH LAMB

wild mushrooms, heritage carrot, lentils, rosemary jus

£44

TOURNEDOS ROSSINI

galette potato, girolles, baby carrots and leeks, spinach

£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

fondant potatoes, spinach, butternut squash, hazelnut

£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

GNOCCHI CACIO E PEPE
wild mushrooms
£30

SPAGHETTI POMODORO
with basil
£26

SPAGHETTINI
lemon cream sauce and red prawns
£32

DURUM SEMOLINA RICE
porcini & truffle
£35

SIDES DISHES

Courgette, artichoke and parmesan salad
Green salad
£8

Cauliflower cheese
Roasted carrots with pumpkin seeds
French beans
Broccoli with toasted almonds
Leaf or creamed spinach
£8

Mashed potatoes
Dauphinoise potatoes
Smoked Cornish potatoes
Hand-cut chips or French fries
Truffle French fries
Shoestring fries
£8

GRILL

ABERDEEN ANGUS SIRLOIN STEAK (280G) £38

ABERDEEN ANGUS FILLET STEAK (200g) £42

SCOTTISH SALMON £33

SCOTTISH HALIBUT £38

KENTISH LAMB CUTLETS (3) £40

BREAST OF NORFOLK CHICKEN £30

ROSE VEAL LOIN (190g) £40

DESSERTS

DARK CHOCOLATE FONDANT
coffee ice cream
£16

UPSIDE DOWN APPLE TART
Condensed milk emulsion, green apple sorbet
£16

FRUIT SALAD
verbena syrup
£16

BOURBON VANILLA MILLEFEUILLE
Butterscotch sauce
£16

ICE-CREAM AND SORBETS
Chocolate, vanilla, strawberry, coffee, pistachio
Coconut, raspberry, mango, lemon, passionfruit, sour cherry, blackcurrant
£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
£75

CHAMPAGNE AFTERNOON TEA
accompanied by a glass of Laurent-Perrier La Cuvée NV Champagne
£85

ROSÉ CHAMPAGNE AFTERNOON TEA
accompanied by a glass of Laurent-Perrier Cuvée Rosé NV Champagne
£95

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A SELECTION OF TRADITIONAL SANDWICHES  
*using the best of British produce on artisanal breads*  
£27

FRESHLY BAKED RAISIN AND PLAIN SCONES  
*Cornish clotted cream and Marco Polo gelée*  
£19

A SELECTION OF FRENCH PASTRIES  
£29

*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 £335  
Oscietra £110  
*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*  
£25

### 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, coffee, pistachio*  
*Coconut, raspberry, mango, lemon, sour cherry, passionfruit, blackcurrant*  
£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 blackcurrant 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

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

#### STARTERS

Tortellini with butternut squash, spinach and wild mushrooms £24  
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  
Winter salad, beetroot, pink grapefruit, kumquat, gem lettuce, radicchio £26  
Superfood salad, red quinoa, tahini walnuts tenderstem broccoli, sweet potato, pomegranate, avocado £26  
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

Valrhona dark chocolate mousse, sour cherry compote, cherry sorbet £16  
Coconut and passion fruit delice £16  
Sorbet selection: coconut, raspberry, mango, lemon, sour cherry, passionfruit, blackcurrant £16  
Seasonal fruit plate £16

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## CHILDREN'S MENU

### 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

### 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   | £25              | £95    |
| <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>                                 |      |                  |        |
| Gusbourne, Blanc de Blancs                                                                                                                                                        | 2016 | £28              | £110   |
| <i>With a nose of ripe citrus, pink grapefruit and pear, the 2016 follows through with lemon, nectarine and green apple on the palate, alongside a flinty, saline minerality.</i> |      |                  |        |
| Rare                                                                                                                                                                              | 2008 | £55              | £220   |
| <i>Aromas of apricot, orange zest and mango, toast and Oriental spices. The complex bouquet of spices leads to a delicate and long finish.</i>                                    |      |                  |        |

## ROSE

|                                                                                                                  |    |     |      |
|------------------------------------------------------------------------------------------------------------------|----|-----|------|
| Laurent-Perrier “Cuvée Rosé”                                                                                     | NV | £35 | £135 |
| <i>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 £120

*The nose is characterised by complex aromas of ripe apricot, mango, greengages, dried fruits, pistachio and almond. There is perfect balance of freshness and generosity.*

Billecart-Salmon, Grand Cru, Blanc de Blancs NV £130

*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.*

Bollinger “La Grande Année” 2012 £230

*Full and expressive. Apricot, almond and hazelnut, followed by notes of honey. Exceptional texture and structure. Dense, silky with a long finish.*

Henriot “Cuvée Hemera” 2006 £230

*Notes of lime blossom, honeysuckle & jasmine leading into cooked citrus flavours & honey for a beautifully fresh and complex Champagne.*

## ROSÉ

Billecart-Salmon, Brut Rosé NV £140

*A wonderful bouquet of rose petal, red berries, the wine is round and silky, developing fruity notes with a deliciously bold finish.*

Charles Heidsieck, Rosé Reserve NV £140

*Beautiful aromas of strawberry and peaches with a hint of gingerbread. The deep and powerful mouthfeel offers a burst of strawberry, raspberry and blackberry.*

*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 |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Château La Coste, “Les Pentes 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>                                         | 2019 | £17              | £65    |
| 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>                                                               | 2020 | £18              | £70    |
| 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>                                     | 2020 | £18              | £70    |
| Riesling “Bruck” Veyder-Malberg<br>Wachau, Austria<br><i>A light creamy wine with floral, citrus, herbal and deep mineral aromas.</i>                                                                                                        | 2018 | £24              | £95    |
| Meursault “Le Limozin” Château de Meursault<br>Burgundy, France<br><i>Situated below the Meursault 1er cru Genevrières, the wine is mineral yet textured. Solid buttery fruit with a white grapefruit touch note and faint mineral note.</i> | 2018 | £33              | £130   |
| Chardonnay “Mount Veeder” Mayacamas<br>California, United States<br><i>A fantastic Chardonnay, flinty, fleshy and expansive, with undeniable minerality. Lemon zest, meringue and pear contrast against persistent acidity.</i>              | 2019 | £33              | £130   |

## ROSÉ WINE

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|                                                                                                                                                                                                |      | Glass<br>(175ml) | Bottle |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Château La Coste<br>Provence, France<br><i>Marked by minerality and finesse with a rounded palate of white fruits, peach &amp; pear and hints of red fruits. The finish is long and fresh.</i> | 2020 | £17              | £65    |

On request a smaller measure of 125ml is available.

*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.*



## RED WINES

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|                                                                                                                                                                                                                                  |      | Glass<br>(175ml) | Bottle |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Château La Coste “Les Pentes Douces”<br>Provence, France<br><i>A blend of Cabernet Sauvignon, Grenache and Syrah. This organic wine is round, full, spicy and fruit flavoured.</i>                                               | 2016 | £17              | £65    |
| Malbec “Andillian” La Coste de Los Andes<br>Mendoza, Argentina<br><i>This Malbec presents notes of strawberry, plums and forest fruits. Sweet and elegant mouthfeel with a long and velvety end.</i>                             | 2017 | £18              | £70    |
| Chianti Classico, Rocca di Montegrossi<br>Tuscany, Italy<br><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>                       | 2017 | £18              | £70    |
| Pinot Noir “Ridge”<br>Storm, Hemel-En-Aarde, South Africa<br><i>This wine shows richness and generosity with black cherry and spice with a saline undertone. Silky tannins complement the voluptuous and dark fruit perfume.</i> | 2018 | £23              | £90    |
| Margaux du Château Margaux<br>Margaux, Bordeaux, France<br><i>Composed equally of Cabernet Sauvignon and Merlot this wine is imbued with harmonious oak notes and a hint of leather.</i>                                         | 2014 | £33              | £130   |
| Brunello Di Montalcino<br>Castello Romitorio, Tuscany, Italy<br><i>Aromas of strawberry, violet, cedar with a touch a smoke. A dense, full and rich Sangiovese beautifully balanced.</i>                                         | 2015 | £33              | £130   |

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.*

## HALF BOTTLES

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### CHAMPAGNE

|                                 |    |      |
|---------------------------------|----|------|
| Laurent-Perrier “La Cuvée”      | NV | £48  |
| Ruinart Rosé                    | NV | £75  |
| Krug “Grande Cuvée” Edition 169 | NV | £140 |

### WHITE

|                                              |      |     |
|----------------------------------------------|------|-----|
| Gavi di Gavi, Villa Sparina, Piedmont, Italy | 2020 | £30 |
| Montagny 1er Cru                             |      |     |
| Domaine J.M Boillot, Burgundy, France        | 2017 | £45 |
| Puligny Montrachet                           |      |     |
| Domaine Pernod-Belicart, Burgundy, France    | 2018 | £75 |

### RED

|                                     |      |      |
|-------------------------------------|------|------|
| Fleurie “Clos de la Roilette”       |      |      |
| Alain Coudert, Burgundy, France     | 2020 | £30  |
| Gevrey-Chambertin                   |      |      |
| Domaine Arlaud, Burgundy, France    | 2018 | £75  |
| Brunello Di Montalcino              |      |      |
| Mastrojanni, Tuscany, Italy         | 2015 | £80  |
| Chambolle-Musigny                   |      |      |
| Domaine Arlaud, Burgundy, France    | 2017 | £85  |
| Opus One, California, United States | 1999 | £450 |

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## DESSERT WINES

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|                                                                               |      | Glass<br>(100ml) | Bottle |
|-------------------------------------------------------------------------------|------|------------------|--------|
| Tokaji Szamorodni “Eloquence” Holdvolgy<br>Hungary (50cl bottle)              | 2007 | £11.00           | £55    |
| Port LBV, Quinta Do Noval<br>Douro, Portugal                                  | 2014 | £10.00           | £72    |
| Vin De Constance<br>Klein Constanca, Western Cape, South Africa (50cl bottle) | 2017 | £27.00           | £140   |

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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