

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, brioche au sucre,
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
berries £16
mango, papaya, mixed berries £18

TOASTED BAGELS

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

CEREAL, PORRIDGE AND YOGHURT

Bircher muesli £12
quinoa and flax seed porridge £10.5
organic porridge – made with water or milk
demerara sugar, berries, nuts and seeds £10.5
sliced banana / fruit compote £3
selection of cereals £7
cereal and berries £10
homemade granola £8
granola, organic yoghurt, fruit compote £11
chia bowl, banana, berries, pistachios, cashews £12
organic yoghurts £7
Greek yoghurt £7
coconut yoghurt £10

HOT BREAKFASTS

EGGS

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

ASPARAGUS AND SERRANO HAM
poached egg, hollandaise
£24

SMOKED SALMON SCRAMBLED EGG
Burford brown egg, Severn and Wye smoked salmon
£22

SCRAMBLED EGGS 'EN BRIOCHE'
WITH CAVIAR
Burford brown egg, Perle Imperial caviar
£85

EGGS BENEDICT OR EGGS ROYALE
Dorrington ham or smoked salmon, Périgord truffle, hollandaise
£22

CRUSHED AVOCADO AND CHILLI
poached Burford brown egg, sourdough
£22

OMELETTE

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

OMELETTE ARNOLD BENNETT
poached Scottish haddock, Mornay sauce
£22

PANCAKES

berries, Cornish clotted cream, maple syrup £19
raspberries / blueberries / Valrhona chocolate £20

FRENCH TOAST

egg coated brioche, berries, Cornish clotted cream
£19

WAFFLES

berries / Cornish clotted cream / maple syrup / chocolate sauce
£19

SIDES

crispy bacon / turkey bacon / gluten free chicken sausage
Middle White pork sausage / black pudding / baked beans
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 £19
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
£38

DRINKS

JUICES/SMOOTHIES

freshly squeezed orange juice, apple, pink grapefruit £8
protein smoothie, vanilla, spinach, mango, coconut water £11.5

FRESH PRESSED JUICES

super green: kale, spinach, parsley, celery, green apple
purple carrot, apple, ginger
heritage yellow beetroot, pineapple, lemon
turmeric, carrot, pear
£9.5

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 selection has been carefully curated in partnership with
Workshop Coffee, using beans from a number of producing origins
including Guatemala, El Salvador, Colombia, Costa Rica, Brazil
Rwanda, Ethiopia, Kenya and Burundi.

HOT CHOCOLATE

Rich organic 70% chocolate £8.5
classic hot chocolate £8

MILK

Nemi milk (naturally enriched British milk), lactose free milk
soya 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
£38

CONTINENTAL

fruit plate, cereal or yoghurt
Claridge's bakery breakfast pastries and toast
£30

EUROPEAN

selection of cured meats and cheeses
sunflower bread, baguette
£35

VEGETARIAN

Burford brown egg; fried, poached or scrambled, tomato
field mushroom, hash brown, vegetarian sausage, baked beans
Claridge's bakery breakfast pastries and toast
£35

HEALTHY

Turmeric, carrot and pear juice
chia seed pudding
poached Burford brown egg, crushed avocado, sourdough
£35

JAPANESE

miso soup, steamed rice, grilled salmon
poached egg, pickles, ajitsuke-nori, green tea
£45

MIDDLE EASTERN BREAKFAST

Burford brown eggs; fried, poached or scrambled
hummus, moutabel, labneh, tabbouleh, pitta bread
£45

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 Valencia orange or pink grapefruit juice and tea or coffee

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SEAFOOD

CAVIAR

Beluga £210

Russian Asetra £100

Perle Imperial £70

(30g per portion)

buckwheat blinis, sour cream

onion, parsley, grated egg

ROCK OYSTERS

shallot vinegar, lemon, brown bread and butter

half dozen - £20 / dozen - £40

SUSHI & SASHIMI

crab and coriander maki (2pc)

salmon and avocado ura maki (2pc)

crisp shallot maki (2pc)

vegetable maki (2pc)

salmon and tuna sashimi (6pc)

£30

TUNA TARTARE

ponzu dressing (4 servings)

£22

CRAB BRIOCHE

Cornish crab, Marie Rose sauce (4pc)

£16

CANAPÉS

CHEF'S DOZEN

asparagus barquette, peas, verbena (3pc)

lobster and almond choux, Perle Imperial caviar (3pc)

duck rolls and plum sauce (4pc)

prawns tempura, chilli, carrot and soy dip (3pc)

£26

SMOKED SALMON MOSCOVITE CORNETS

smoked salmon and horseradish cream, Perle Imperial caviar (9pc)

£32

PRAWN TEMPURA

carrot, chilli and soy dip (9pc)

£28

CHICKEN DRUMMETS

spiced tomato (6pc)

£20

DUCK ROLLS

plum jam (9pc)

£24

GOUGÈRES

smoked paprika, sweet corn (6pc)

£14

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

ENGLISH GARDEN

heritage tomatoes, asparagus, hens egg, candy beetroot, mustard dressing

£26

SUPERFOOD

red quinoa, broccoli, baby spinach, crushed avocado, edamame, lemon dressing

£26

All salads can be served with the following:

crisp tofu or grilled chicken breast £6

grilled salmon or prawns £6

poached lobster £10

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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

tomato, parmesan, béarnaise sauce, sourdough, French fries
£35

ROAST BEEF

*Aberdeen Angus sirloin, red pepper, rocket
horseradish, toasted pain de mie*
£24

SMOKED SALMON

avocado, toasted rye bread
£26

OPEN CRAB SANDWICH

cucumber, crème fraîche, soda bread
£26

AVOCADO LETTUCE TOMATO

egg, mayonnaise, toasted pain de mie
£22

PIZZA

MARGHERITA

tomato, mozzarella, basil
£25

VALTELLINA

tomato, bresaola, parmesan, rocket
£28

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

SAMBOUSEK

Lebanese pastry filled with feta cheese £18

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, baby 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 SEAFOOD COCKTAIL

lobster, langoustine, crab, Marie Rose sauce

£30

TERRINE OF FOIE GRAS

raspberry jelly, brioche feuilletine

£30

SEVERN AND WYE SMOKED SALMON

crème fraîche, pickled mustard seeds, soda bread

£28

CLARIDGE'S STEAK TARTARE

egg yolk, horseradish, rye toast

£26

SEARED PORTLAND SCALLOPS

pink radicchio, grapefruit, broad beans, hollandaise

£28

BURRATA

heritage tomatoes and basil

£24

CORNISH CRAB

cucumber and lemon

£30

SOUPS

CHICKEN ELIXIR

courgette, orzo, tomato, girolles, basil

£15

CORNISH LOBSTER BISQUE

lobster tortellini, rock samphire

£16

ROAST TOMATO

olive and parmesan palmiers

£15

MEAT AND POULTRY

TOURNEDOS OF BEEF

mousseline potatoes, baby carrots, white asparagus, truffle

£48

ROAST RACK OF KENT LAMB

pointed cabbage, pomme Anna, rosemary sauce

£44

VEAL SCHNITZEL

fried duck egg, asparagus and morels

£39

ROAST BREAST OF NORFOLK CHICKEN

foie gras tourte, walnut dressing

£40

CLARIDGE'S CHICKEN PIE

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

£34

CHICKEN CURRY

mango chutney, raita, kachumber salad, poppadoms, rice

£34

FISH AND CRUSTACEA

SEARED FILLET OF SCOTTISH SALMON

mousseline potatoes, tomato, basil compote

£36

ROAST HALIBUT

langoustine, courgette, pea and parmesan broth

£42

DOVER SOLE "GRILLED OR MEUNIÈRE"

French beans, hasselback potato and crème fraîche

£48

FISH AND CHIPS

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

£28

CLARIDGE'S CORNISH LOBSTER RISOTTO

truffle sauce

£46

LOBSTER WELLINGTON

green salad with avocado, truffle French fries

£86 (serves 2)

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VEGETABLES AND GRAINS

CONFIT AUBERGINE
hummus, moutabel, bulgur wheat and pomegranate
£28

MAFALDE
ossobuco ragout, tomato, Madeira
£26

BUCATINI
Brixham squid bolognese, grated bottarga
£26

AGNOLOTTI
truffle ricotta, peas, broad beans
£28

SIDES DISHES

green salad with avocado
rocket and parmesan salad
baby spinach and courgette salad with lemon dressing
£8

French beans with hazelnut and white balsamic
broccoli with toasted almonds
wilted leaf spinach
honey roast Heritage carrots and pumpkin seeds
£8

mashed potatoes
smoked Cornish potatoes
hasselback potatoes and crème fraîche
hand-cut chips or French fries
£8

truffle French fries
£12

GRILL

SCOTTISH SALMON £32

CORNISH TURBOT £42

SCOTTISH HALIBUT £36

ABERDEEN ANGUS SIRLOIN STEAK (280G) £36

ABERDEEN ANGUS FILLET STEAK (200g) £40

ROSE VEAL LOIN (190g) £40

KENTISH LAMB CUTLETS (3) £40

BREAST OF NORFOLK CHICKEN £30

DESSERTS

CHOCOLATE TART
Araguani crèmeux, Jivara mousse
£16

RUM BABA
exotic compote, lime chantilly
£16

RED BERRY CHARLOTTE
raspberry and mascarpone creame
£16

UPSIDE-DOWN TART
strawberry, yoghurt emulsion, strawberry sorbet
£16

HAZELNUT MYSTÈRE
vanilla ice cream, caramel crèmeux
£16

ICE-CREAM AND SORBETS
strawberry, vanilla, chocolate, raspberry, coconut, lemon
£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 Champagne

£80

ROSÉ CHAMPAGNE AFTERNOON TEA

accompanied by a glass of Laurent-Perrier Brut Rosé 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

*Beluga* £210

*Russian Asetra* £100

*Perle Imperial* £70

(30g per portion)

*buckwheat blinis, sour cream*

*onion, parsley, grated egg*

### CHICKEN ELIXIR

*courgette, orzo, tomato, girolles, basil*

£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*

£24.50

### 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*

£24

### TOASTED HAM AND CHEESE

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

£20

### ABERDEEN ANGUS BEEF BURGER

*Swiss cheese, tomato, hand-cut chips*

£30

### GRILLED SIRLOIN OF BEEF

*Aberdeen Angus beef*

*béarnaise or red wine jus*

£36

### CHICKEN CURRY

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

£34

### GRILLED DOVER SOLE

*béarnaise, hollandaise or tartar sauce*

£48

### FISH AND CHIPS

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

£28

### MARGHERITA

*tomato, mozzarella, basil*

£25

### MAFALDE

*ossobuco ragout, tomato, Madeira*

£26

### BUCATINI

*Brixham squid bolognese, grated bottarga*

£26

## 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

*vanilla custard*

£16

### MINI PASTRIES

*a selection of three pastries*

£16

### CRÈME CARAMEL

*orange madeleines*

£16

### ICE-CREAM AND SORBETS

*strawberry, vanilla, chocolate, raspberry, coconut, lemon*

£16

### CHEESE SELECTION

*British cheeses, fig, grapes, artisanal bread*

£22

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# VEGAN MENU

## BREAKFAST

### QUINOA AND OATS PORRIDGE

*served with soy milk and a side of maple syrup*  
£10.50

### GRANOLA

*coconut yoghurt, rhubarb compote*  
£11

### CLARIDGE'S JUICES

*super green: kale, spinach, parsley, celery, green apple*  
*purple carrot: apple, ginger heritage yellow beetroot, pineapple, lemon*  
*turmeric: carrot, pear*  
£9.50

### RYE TOAST AND AVOCADO

*nuts and seeds*  
£15

### MIXED BERRY & POMEGRANATE SALAD

*mixed berries, grapefruit, pomegranate*  
£15

### SCRAMBLED TOFU ON RYE

*toasted rye, smoked "tempeh bacon",  
spinach and quinoa topped mushroom, grilled tomato*  
£20

## 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*  
£35

## STARTERS

### ROASTED TOMATO SOUP

*tapenade, pine nuts, basil*  
£15

### HERITAGE TOMATO

*watermelon, avocado, almond*  
£20

### VEGAN SUSHI SELECTION

*vegetable maki (4pc), crisp shallot and avocado (4pc)*  
£20

### ROAST BUTTERNUT SQUASH SALAD

*French beans, artichoke, pea purée*  
£20

## MAIN COURSES

### SUPERFOOD

*red quinoa, broccoli, baby spinach, crushed avocado*  
*edamame, lemon dressing* £26  
*crisp tofu* £6

### PEA AND ASPARAGUS RISOTTO

*garden peas, lemons*  
£28

### SESAME FLAT BREAD

*smoked aubergine, tomato, parsley, hummus*  
£24

### PENNE ARRABIATA

*egg free pasta, grilled vegetables, spiced tomato sauce*  
£24

### CONFIT AUBERGINE

*hummus, moutabel, bulgur wheat and pomegranate*  
£28

### VEGAN CLARIDGE'S CLUB

*smoked "tempeh bacon", lettuce, tomato, avocado*  
*carrots, vegan mayonnaise*  
£22

## DESSERTS

### CHOCOLATE TART

*Araguani cremeux and cocoa mousse*  
£16

### VANILLA AND STRAWBERRY MOUSSE

*coconut sorbet*  
£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

PANCAKES  
*mixed berries, Cornish clotted cream, maple syrup raspberries / blueberries / valrhona chocolate*  
£14

WAFFLES  
*mixed berries / Cornish clotted cream / maple syrup / chocolate sauce*  
£14

FRENCH TOAST  
*egg coated brioche, berries, Cornish clotted cream*  
£14

## LUNCH AND DINNER

### STARTERS

finger sandwiches (cheese, ham, chicken, jam) £10  
cream of tomato soup and croutons £10  
vegetable maki sushi (6pc) £12.5  
broccoli, carrots with hummus £10  
superfood salad £14  
*(pomegranate, carrot, radish, alfalfa sprouts, avocado, toasted seeds & nuts)*  
Margherita pizza £14

### MAIN COURSES

fish and chips £17  
creamy chicken penne £14  
teriyaki salmon, stir fried vegetables, egg fried rice £17  
parmesan risotto, broccoli and poached egg £14  
grilled steak, mashed potato, chantenay carrots, peas £16.5  
mini burgers, hand cut chips £22  
meatballs, tomato & spaghetti £14

### DESSERTS

Knickerbocker Glory £8  
trio of ice-creams £8  
*(strawberry, vanilla, chocolate)*  
apple crumble £14  
fruit salad £8

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# CHAMPAGNES

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## WHITE

|                                                                                                                                                           |      | Glass<br>(175ml) | Bottle |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Laurent-Perrier, La Cuvée, Brut                                                                                                                           | NV   | £22              | £85    |
| <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>         |      |                  |        |
| Billecart Salmon “Grand Cru”, Blanc de Blancs                                                                                                             | NV   | £30              | £120   |
| <i>This cuvée is will surprise you with its pure intensity of dry fruits aromas almonds and fresh hazelnuts mixed with those of fruits of white flesh</i> |      |                  |        |
| Eric Rodez, Blanc de Noirs                                                                                                                                | NV   | £32              | £130   |
| <i>Elaborated from Pinot noir coming exclusively from the Ambonnay Grand Cru terroir. This champagne is of fruity and intense notes.</i>                  |      |                  |        |
| Dom Pérignon, Brut                                                                                                                                        | 2008 | £71              | £290   |
| <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>            |      |                  |        |

## ROSÉ

|                                                                                                                                               |      |     |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------|-----|------|
| Laurent-Perrier, Brut Rosé                                                                                                                    | NV   | £32 | £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>             |      |     |      |
| Bollinger “La Grande Année”, Brut Rosé                                                                                                        | 2007 | £40 | £160 |
| <i>Reims. The nose is fresh and subtle, ripe with cherry and freshly picked red berries, followed by a splash of flowers and spicy notes.</i> |      |     |      |

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.*

# CHAMPAGNES

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## WHITE

|                                                                                                                                                                |      | Bottle |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| Laurent-Perrier, La Cuvée                                                                                                                                      | NV   | £85    |
| <i>Hints of citrus and warm toasty notes balance the freshness of the fruit</i>                                                                                |      |        |
| Bollinger, Special Cuvée Brut                                                                                                                                  | NV   | £120   |
| <i>Ripe fruits, spicy aromas on the nose. Note of Roasted apple, brioche and fresh walnut for a subtle combination of structure, length and vivacity.</i>      |      |        |
| Ruinart, Blanc de Blancs                                                                                                                                       | NV   | £160   |
| <i>Complex and elegant with brioche, nectarine and apricot notes.</i>                                                                                          |      |        |
| Louis Roederer, Brut Nature                                                                                                                                    | 2009 | £180   |
| <i>Notes of white flowers and yellow fruits for a pure elegant Champagne tremendous energy. This is the second release of Louis Roederer Brut Nature only.</i> |      |        |
| Dom Perignon, Brut                                                                                                                                             | 2008 | £290   |
| <i>Aromas of candied fruit and toasted notes with hints of liquorice.</i>                                                                                      |      |        |

## ROSÉ

|                                                                                                                          |      |      |
|--------------------------------------------------------------------------------------------------------------------------|------|------|
| Laurent-Perrier, Cuvée Rosé                                                                                              | NV   | £130 |
| <i>Bouquet of fresh raspberry, white flowers, ginger and a hint of rhubarb.</i>                                          |      |      |
| Gosset, Grand Rosé                                                                                                       | NV   | £135 |
| <i>Redcurrant, cherry, floral and subtle spicy notes. The palate unveil a structured Champagne with beautiful depth.</i> |      |      |
| Bollinger, La Grande Année                                                                                               | 2005 | £270 |
| <i>Aromas of gingerbread, cinnamon kirsch and woody notes with a lively finish.</i>                                      |      |      |
| Dom Perignon, Rosé                                                                                                       | 2005 | £530 |
| <i>A lively nose of rose petals, dark cherry and spices with balanced acidity.</i>                                       |      |      |

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## WHITE WINES

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|                                                                                                                                                                                                                                                                                                                                 |      | Glass<br>(175ml) | Bottle |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Pinot Blanc “Les Jardins” Domaine Ostertag<br>Alsace, France<br><i>Pinot Blanc rendered with a delicate touch and finesse, floral, bone-dry, an elegant beauty.</i>                                                                                                                                                             | 2017 | £15              | £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>                                                                                                                                                  | 2017 | £17              | £65    |
| Sancerre, Domaine du Clos des Pivots<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>                                                                                                                                     | 2017 | £17              | £65    |
| Rioja Reserva “Vina Tondonia” R.Lopez de Heredia<br>Rioja, Spain<br><i>A pleasing freshness with aromas of dried fruit, spice and oak. Subtle, round and incredibly smooth on the palate.</i>                                                                                                                                   | 2005 | £23              | £90    |
| 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> | 2018 | £17              | £65    |

On request a smaller measure of 125ml is available.

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## RED WINES

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|                                                                                                                                                |      | Glass<br>(175ml) | Bottle |
|------------------------------------------------------------------------------------------------------------------------------------------------|------|------------------|--------|
| Bierzo “Petalos” Descendientes de J Palacios<br>Castilla y Leon, Spain                                                                         | 2017 | £15              | £55    |
| <i>Pétalos is made using grapes from old vines, planted at high altitudes. The wine is powerful, intense with hints of aromatic plants.</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>             |      |                  |        |
| Bourgogne Pinot Noir, Domaine Chanson<br>Burgundy, France                                                                                      | 2017 | £17              | £65    |
| <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>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>                  |      |                  |        |

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## HALF BOTTLES

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### CHAMPAGNE

|              |    |      |
|--------------|----|------|
| Ruinart Rosé | NV | £75  |
| Krug, Rosé   | NV | £220 |

### WHITE

|                                                                                |      |     |
|--------------------------------------------------------------------------------|------|-----|
| Gavi di Gavi, Villa Sparina, Piedmont, Italy                                   | 2018 | £35 |
| Chablis 1er Cru Montée de Tonnerre,<br>Domaine du Chardonnay, Burgundy, France | 2017 | £55 |

### ROSE

|                                    |      |     |
|------------------------------------|------|-----|
| Château La Coste, Provence, France | 2018 | £35 |
|------------------------------------|------|-----|

### RED

|                                                                                            |      |     |
|--------------------------------------------------------------------------------------------|------|-----|
| Givry 1er Cru Clos Salomon,<br>Domaine du Clos Salomon, Burgundy, France                   | 2015 | £50 |
| Petit Figeac, Saint-Emilion, Bordeaux, France<br><i>2<sup>nd</sup> Wine Château Figeac</i> | 2015 | £70 |
| Brunello di Montalcino, Mastrojanni,<br>Tuscany, Italy                                     | 2011 | £75 |
| Gevrey-Chambertin "Vieilles Vignes"<br>Domaine Magnien, Burgundy, France                   | 2012 | £75 |

## DESSERT WINES

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|                                                                 |      | Glass<br>(100ml) | Bottle |
|-----------------------------------------------------------------|------|------------------|--------|
| La Chapelle de Lafaurie-Peyraguey<br>Sauternes, France (37.5cl) | 2013 | £10.00           | £36    |
| Tokaji Szamorodni "Eloquence" Holdvolgy<br>Hungary (50cl)       | 2007 | £12.00           | £55    |

On request a smaller measure of 125ml is available.

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## BEERS

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### BOTTLED BEERS

|                        |    |
|------------------------|----|
| Joker Lager, Wildcard  | £9 |
| N7 Pale Ale, Hammerton | £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          | Kentuky  | £45  |
| Highland Park 25 years     | Scotland | £50  |
| Middleton 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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