

IN-ROOM DINING

BEVERAGE MENU

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.*

CHAMPAGNE

		175ml	Bottle
Laurent-Perrier “ <i>La Cuvée</i> ”	NV	£22	£85
Egly-Ouriet “ <i>Vignes de Vrigny</i> ”	NV	£30	£115
Ruinart, Blanc de Blancs	NV	£33	£120
Dom Pérignon	2010	£63	£270
Louis Roderer Cristal	2007		£350
Krug	2002		£480
Laurent-Perrier Brut Rosé	NV	£33	£130
Rare Rosé	2008		£290
Dom Perignon Rosé	2005		£530

WHITE & ROSÉ WINE

		175ml	Bottle
Chateau La Coste “ <i>Les Pentes Douces</i> ”	2018	£16	£60
Chardonnay “Andillian” La Coste de Los Andes	2018	£16	£60
Chablis, Domaine George	2018	£17	£65
Sancerre, Clos des Pivots	2019	£17	£65
Riesling Trocken “ <i>Roxheimer Hollenpfad</i> ” Donnhoff	2014	£18	£70
Bourgogne “ <i>Terroir D’Exception</i> ” Château de Meursault	2015		£115
Chardonnay “Red Shoulder Ranch” Shafer	2017	£30	£120
Puligny-Montrachet Domaine Chanson	2014		£120
Chablis Grand Cru Bougros Domaine William Fevre	2007		£150
Chassagne-Montrachet Domaine Paul Pillot (Magnum)	2017	£35	£260
Blanc Fume de Pouilly Didier Dagueneau	2015		£280
Corton-Charlemagne Grand Cru Domaine Henri Boillot	2008		£550
Chateau La Coste Rosé	2019	£17	£65

RED WINE

		175ml	Bottle
Chateau La Coste “ <i>Les Pentes Douces</i> ”	2016	£16	£60
Pinot Noir “N” August Kessler	2015	£17	£65
Malbec “Andillian” La Coste de Los Andes	2017	£17	£65
Cotes du Rhone “ <i>No Wine’s Land</i> ” Domaine du Coulet	2016	£18	£70
Chianti Classico, R. di Montegrossi	2017	£18	£70
Château Capbern Gasqueton	2014		£115
Margaux du Château Margaux	2011	£32	£125
Reserve de la Comtesse	2011		£155
Barolo “ <i>Paiagallo</i> ” Casa E. di Mirafiore	2010		£140
Brunello di Montalcino, Mastrojanni	2014		£140
Relentless, Shafer	2013		£250
Château Leoville Poyferre	1999		£270

HALF BOTTLES

CHAMPAGNE

Laurent-Perrier “ <i>La Cuvée</i> ”	NV	£47
Pierre Paillard Grand Cru Bouzy “ <i>Les Parcelles</i> ”	NV	£55
Ruinart Rosé	NV	£75
Krug “Grande Cuvée” Edition 167	NV	£165

WHITE

Gavi di Gavi, Villa Sparina	2018	£35
Chablis 1 ^{er} Cru Montee de Tonnerre Domaine du Chardonnay	2018	£55
Domaine Pernot-Belicard	2017	£70

RED

Fleurie, Clos de la Roquette	2018	£35
Petit-Figeac, Saint-Emilion	2015	£70
Gevrey-Chambertin “ <i>Vieilles Vignes</i> ” Domaine Frederic Magnien	2014	£75

COCKTAILS

Kir Royal	£21
<i>Crème de Cassis, Laurent-Perrier La Cuvée</i>	
Classic Champagne Cocktail	£21
<i>Remy Martin SVOP, Laurent-Perrier La Cuvée</i>	
The Fumoir Negroni	£19
<i>Hepple Gin, Campari, Sweet Vermouth</i>	
<i>Camomille and coffee</i>	
Cucumber Collins	£19
<i>Hendrick's, Elderflower, Celery Bitters, Cucumber.</i>	
<i>Citrus, Soda</i>	
Old Fashion	£19
<i>Maker's Mark, bitters and sugar</i>	
Claridge's Martini	£25 £22
<i>Your preference of Tanqueray 10 or Grey Gosse</i>	
<i>Olive or Twist</i>	

SPIRITS

VODKA

Belvedere	£15
Grey Goose	£16
Stolichnaya Elit	£20
Beluga Gold Line	£32

GIN

Plymouth	£15
Tanqueray 10	£17
Monkey 47	£18

COGNAC

Rémy Martin VSOP	£15
Martell Cordon Blue	£20
Hennessy XO	£32

SCOTCH WHISKY

Johnnie Walker Black Label	£14
Laphroaig 10yo	£16
Glenfiddich 18yo	£17
Highland Park 25yo	£50
Macallan 18yo	£80

AMERICAN WHISKEY

Gentleman Jack	£14
Maker's Mark	£14
Michter's 10yo	£45

BEERS

Brick Lane lager, Redchurch	£9
Ple Ale, Partizan	£9
Pilsner, 5 Points	£9

SOFT DRINKS

Coca cola, Diet Coke, Coke Zero (330ml)	£4.81
Tonic water, Soda water (200ml) Ginger beer (275ml)	£4.81
Freshly pressed juice (300ml)	£8.31

