
DESSERTS

RHUBARB VACHERIN £16

Crème fraîche, rhubarb

CHOCOLATE SOUFFLÉ TART £16

Cocoa nib ice cream

COFFEE MILLE FEUILLE £16

Mascarpone Chantilly, Marsala ice cream

CARAMELISED BANANA BREAD £18

Rum ice cream, dulce, pecan

BLOOD ORANGE BAKED ALASKA £30

Pomegranate, Grand Marnier

HOMEMADE SORBET OR ICE CREAM £4 (each)

Vanilla, cocoa nib, rhubarb, blood orange & pomegranate, Marsala, rum

SELECTION OF BRITISH CHEESES £25

Plum crackers, seasonal chutney

TEA AND INFUSIONS

CLARIDGE'S BLEND £7.5

EARL GREY £7.5

LONGJING GREEN £7.5

JASMINE SILVER TIP £7.5

PEPPERMINT £7.5

CHAMOMILE FLOWER £7.5

OOLONG ICED TEA £7.5

COFFEE

ESPRESSO/DOUBLE ESPRESSO £6.5/£7.5

RISTRETTO £7.5

MACCHIATO £7.5

COFFEE £7.5

CAPPUCINO £7.5

CAFE LATTE £7.5

FLAT WHITE £7.5

Sustainably sourced through The Rare Tea Company and Origin Coffee

SWEET WINE

Welschriesling & Chardonnay, Kracher, Beerenauslese Cuvée, Burgenland, Austria, 2018 £25

Jurançon Moelleux, Domaine de Souch, Jurançon, France, 2018 £27

Furmint, István Szepsy, Tokaji Édes Szamorodni, Tokaj, Hungary, 2016 £32

Sémillon Blend, Château Lafaurie-Peyraguey, Bordeaux, France, 1998 £35

Sémillon Blend, Château d'Yquem, Bordeaux, France, 2005 £185

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.

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 discretionary 15% service charge will be added to your final account.