
APERITIF

LAURENT-PERRIER,
ULTRA BRUT, FRANCE, NV £25

BLOODY MARY £22
Vodka, tomato juice, lemon, black pepper

LAURENT-PERRIER,
CUVÉE ROSÉ, FRANCE, NV £28

KRUG,
GRANDE CUVÉE 171ÈME, £75

KRUG,
ROSÉ 27ÈME, £95

SUNDAY LUNCH

PARKER HOUSE LOAF

Claridge's butter

FIRST COURSE

CONFIT CHICKEN TERRINE

Pear chutney, brioche

JERUSALEM ARTICHOKE SOUP

Pickled mushrooms (v)

SMOKED SALMON

Crème fraiche, cucumber, soda bread

BURRATA

Heritage tomato pine nuts, basil (v)

CLARIDGE'S FISH CAKE

Tartare sauce, Wakame salad, lemon

MAIN COURSE

NORFOLK BLACK LEG CHICKEN FOR TWO

Truffle stuffing

ROASTED HEREFORDSHIRE SIRLOIN OF BEEF

Horseradish purée, Yorkshire pudding, gravy

CORNISH LAMB

Croquette, ratatouille, anchovy, jus gras

GRILLED HALIBUT

Violet artichoke, Sauce Nantais

CELERIAC WELLINGTON

Mushroom sauce, truffle

For the table :

Roast potatoes, carrots,

broccoli, green beans

cauliflower cheese, gravy

DESSERT
FOR THE TABLE

CLARIDGE'S CHOCOLATE

Chocolate mousse, brownie, cocoa nib,
caramel, hot chocolate sauce

BAKED MERINGUE TART

Lemon

APPLE CRUMBLE

Vanilla ice cream, custard

BRIE DE MEAUX

Chutney, crackers

SWEET WINE

ISTVÁN SZEPSY,
TOKAJI SZAMORODNI 2016 £32

CHÂTEAU LAFAURIE-PEYRAGUEY,
SAUTERNES 1998 £35

CHÂTEAU D'YQUEM,
SAUTERNES 2005 £185

Two Courses £85
Three Courses £100

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.