
DESSERTS

CHOCOLATE SOUFFLÉ TART £15

Cocoa nib ice cream, toasted cocoa nibs
20 y.o. TAWNY PORT, SANDEMAN £20

VANILLA MILLE FEUILLE £15

Custard cream, caramel sauce
2017 TOKAJI SZAMORODNI, ISTVÁN SZEPSY £32

UPSIDE-DOWN CAKE £16

Almond cake, caramelised pear, Crème fraîche, almond praline
2018 JURANÇON MOELLEUX, DOMAINE DE SOUCH £27

PROFITEROLES TO SHARE £22/FOR ONE £15

Vanilla cream, hot chocolate sauce
1998 SAUTERNES, CHÂTEAU LAFAURIE-PEYRAGUEY £35

BLUEBERRY BAKED ALASKA TO SHARE £25

Blueberry sorbet, milk gelato, blueberry jam, Claridge's gin
2018 BEERENAUSSLESE CUVÉE, KRACHER £25

HOMEMADE SORBET OR ICE CREAM £4 (each)

Vanilla, cocoa nib, fior di latte. citrus, blueberry, rum, green apple

SELECTION OF BRITISH CHEESES £25

Plum crackers, seasonal chutney
1989 SERCIAL, MADEIRA, PEREIRA D'OLIVEIRAS £36

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.