APERITIF

CHATEAU D'ESCLANS 2022

125ml £18, Bottle £105

POMELLO SPRITZ

CHATEAU D'ESCLANS LES CLANS 2021

125ml £30, Bottle £175

PEACH PIQUANT

CHATEAU D'ESCLANS GARRUS 2021

125ml £40, Bottle £240

LYCHEE BLOSSOM £22

CHAMPAGNE

RUINART BLANC DE BLANC 125ml £30, Bottle £220

> RUINART ROSÉ 125ml £30. Bottle £220

> > PAIR WITH

CARLINGFORD OYSTERS
Natural £5.50 each

OSCIETRA/BELUGA CAVIAR 30G £170/£400

CLARIDGE'S FRIED CHICKEN £24 Citrus créme fraîche

Snacks

PARKER HOUSE LOAF £4
Claridge's butter (v)

NOCELLARA OLIVES £6
Preserved lemon (v)

MONTGOMERY GOUGÈRES £12 Pickled walnuts (v)

> COBBLE LANE COPPA £14 Home made pickles

CHEF'S CRUMPET SELECTION £24

Three savoury crumpets, created daily

by Claridge's Restaurant Head Chef

SOLE GOUJONS £25
Tartare sauce

LIGHT DISHES

BABY CUCUMBER & FENNEL SALAD £16 Sea herbs, kaffir lime (vg)

MARMANDE TOMATO £18
Ricotta, pine nuts, basil (v)

SIDES

FRENCH FRIES £9
Rosemary salt (v)

BITTER LEAF SALAD £9
Pickled baby carrots (vg)

SEVERN & WYE SMOKED SALMON £25 Sour cream, capers, soda bread

ENGLISH ASPARAGUS £24

Hazelnut & truffle vinaigrette (v)

SWFFT

COOKIE SANDWICH £12

Vanilla ice cream

ETON MESS £16 Strawberries

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.