

TO BEGIN

CELERIAC SOUP £14
Winter truffle (v)

CLARIDGE'S FISH CAKE £20
Tartare sauce, Wakame salad, lemon

AUBERGINE PARMIGIANA £17
Tomato, basil, parmesan (v)



SALT BAKED BEETROOT £17
Goat's cheese, fig, pecans, aged balsamic (v)

CLARIDGE'S SALAD £16/£24
Pumpkin, butternut squash, pear (v)

BEEF TARTARE £22/£30
Burford Brown egg, parsley, sourdough croutes

SEVERN & WYE
SMOKED SALMON £24
Crème fraîche, pickled cucumber, soda bread

CORNISH CRAB £25
Crème fraîche, pickled apple

RICOTTA AND
SPINACH RAVIOLI £24
Butter and sage (v)



SHELLFISH

ROCK OYSTERS
£5.50 each
Natural, with traditional mignonette

SCALLOPS £31
Biscuit, apple, Cetica style potatoes

FRUITS DE MER

SEAFOOD TOWER £95
Crab, scallop, langoustine, clams, mussels,
oysters, brown shrimps
ADD LOBSTER £45

OSCIETRA/ BELUGA CAVIAR
£170/£400

SCOTTISH LANGOUSTINES £36
Lemon mayonnaise

SHRIMP RISOTTO £26
Ginger and lime



FISH

DOVER SOLE £50
Grilled or Meunière

TURBOT £49
Stuffed escarole, anchovy sauce

LOBSTER SPAGHETTI £49
Roasted tomatoes, peppers

GRILLED HALIBUT £45
Violet artichoke, sauce Nantais



VEGETABLE

MUSHROOM & TRUFFLE
RISOTTO £35

Aged Parmesan, chanterelles (v)

POTATO GNOCCHI £28
Butternut squash, sage, Parmesan (v)

POACHED EGG £28
Jerusalem artichoke cream, smoked scamorza,
black truffle

MEAT

STEAK AU POIVRE £50
Add black truffle shavings £15

VEAL CHEEK £45
Potato cream, chicory, and Chianti sauce

NORFOLK BLACK CHICKEN £36
Baby vegetables, chanterelles, Madeira

LOIN OF CORNISH LAMB £42
Lamb belly kebab, red pepper, aubergine

TO SHARE

CLARIDGE'S FISH PIE £80
TO SHARE
Scottish langoustine, cod, salmon, prawn,
smoked haddock, seasonal greens

TOMAHAWK OF
HEREFORDSHIRE BEEF £150
TO SHARE
French fries, chanterelles, Béarnaise sauce



SIDES

POTATO, LEEK, SPINACH
PECORINO SAUCE £9



MASHED POTATOES £9

FRENCH FRIES £8

TRIPLE COOKED CHIPS £9

TENDERSTEM BROCCOLI £8

GREEN BEANS £9

BRAISED RADICCHIO £8

BRAISED RED CABBAGE £9

MIXED LEAF SALAD £7

 @claridgesrestaurantmayfair



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.

CLYM
X

DESSERTS

CHOCOLATE SOUFLÉ TART £15

Cocoa nib ice cream, toasted cocoa nibs

VANILLA MILLE FEUILLE £15

Custard cream, caramel sauce

CLASSIC TIRAMISU £16

Mascarpone, coffee, vanilla

PROFITEROLES TO SHARE £22/FOR ONE £15

Vanilla cream, hot chocolate sauce

BLUEBERRY BAKED ALASKA TO SHARE £25

Blueberry sorbet, milk gelato, blueberry jam, Claridge's gin

HOMEMADE SORBET OR ICE CREAM £4 (each)

Vanilla, cocoa nib, fior di latte, coconut, blueberry, green apple

PISTACHIO AND YUZU MOUSSE £16

Pistachio ice cream

SELECTION OF BRITISH CHEESES £25

Plum crackers, seasonal chutney

 @claridgesrestaurantmayfair

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.

TO DRINK

Delight in a selection of Italian cocktails crafted by the legendary Federico Morosi, whose artistry has defined Hotel Il Pellicano's bar over the years. Each cocktail tells its own story, blending tradition, inspiration, and Morosi's unparalleled mastery.

THE TELLER NEGRONI £22

Bombay Sapphire, Campari, Antica Formula, Chinotto

PELICAN MARTINI £22

Grey Goose Orange, Isolabella Mandarinetto, Lime

PATSY SPRITZER £22

Aperitivo Select, Wildberries Liqueur, Orange Bitters, Prosecco Soda

THE DANA £22

Grey Goose, St. Germain Elderflower, Orange Bitter, Laurent Perrier Heritage

