ENGLISH POTTED SHRIMPS £16 Scones, horseradish, dill

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

BLACK TRUFFLE CRUMPETS £18 Montgomery cheddar, soubise (v)

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

BEEF TARTARE £22/£30

SPINACH & RICOTTA RAVIOLI

£22/£30

Sage butter sauce (v)

TO BEGIN

WILD GARLIC & POTATO SOUP £14 Jersey Royals, crème fraîche (v)

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

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

BURRATA £19 Heritage tomato, pinenuts, basil (v)

CLARIDGE'S SALAD £18/£25 English asparagus, young vegetables, baby gem lettuce, Burford Brown egg, parsley, sourdough croutes avocado & herb dressing (v)

ENGLISH ASPARAGUS £21 Crispy quail egg, truffle, hazelnut, lemon

Shellfish

Fruits De Mer SEAFOOD TOWER £95

ROCK OYSTERS £5.50 each Natural, with traditional mignonette

SCOTTISH LANGOUSTINES £36 Lemon mayonnaise

> FISH DOVER SOLE £50

Grilled or Meunière

FISH OF THE DAY Market price

LOBSTER SPAGHETTI £49 Roasted tomatoes, peppers

SHETLAND HALIBUT £43 English asparagus, courgette, basil, champagne sauce

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

> OSCIETRA/ BELUGA CAVIAR 30g £170/30g £400

> > Vegetable

MUSHROOM & TRUFFLE RISOTTO £35 Aged Parmesan, chanterelles (v)

POTATO GNOCCHI £28 Pea purée, almond gremolata (v)

CELERIAC WELLINGTON £29 Mushroom sauce, truffle (v)

TO SHARE

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

TOMAHAWK OF HEREFORDSHIRE BEEF £150 French fries, chanterelles, Bearnaise sauce

SIDES TRIPLE COOKED CHIPS £9

DAUPHINOISE POTATOES £9

JERSEY ROYAL POTATOES £9

FRENCH FRIES £8

TENDERSTEM BROCCOLI £8

GREEN BEANS £9

HISPI CABBAGE CAESAR £9

MIXED LEAF SALAD £7

(**O**)@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 diahes. 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.

ROAST ORKNEY SCALLOPS £.30 Morels, peas, wild garlic butter

> CORNISH CRAB £25 Créme fraîche, pickled apple

> > Meat

STEAK AU POIVRE £50 Add black truffle shavings £15

VEAL CHEEK £35 Mash potato, red wine and bone marrow sauce

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

ROAST NORFOLK BLACK CHICKEN £36 Braised leg, morels, Madeira

MISO GLAZED BABY CARROTS £8

-First Course-

WILD GARLIC & POTATO SOUP £14 SALT BAKED BEETROOT £17 Jersey Royals Fig, pecans, aged balsamic

HERITAGE TOMATO SALAD £17

Heritage tomato, pine nuts, basil

Main Course -

CELERIAC WELLINGTON £29

Mushroom sauce, truffle

CLARIDGE'S SALAD £25 English asparagus, young vegetables, baby gem lettuce, avocado & herb dressing

MUSHROOM & TRUFFLE RISOTTO £35

Shaved truffle, girolles

SIDES

Mixed leaf salad, aged balsamic £7

Tenderstem broccoli £8

French fries, rosemary salt £8

Desserts

BLUEBERRY VACHERIN £16 Meringue, blueberry sorbet, chantilly

> FRESH COCONUT £16 Mango, passion fruit

HOMEMADE SORBET £4 (each) Blueberry, coconut, green apple, cocoa nib



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