

WEEKEND LUNCH

SMOKED SALMON

crème fraîche, mustard seeds, pickled shallot, soda bread

VENISON TARTARE

juniper, cherries, marigold, egg yolk

GAME TERRINE

salt baked celeriac, black truffle, blueberry

BURRATA DI PUGLIA

heritage tomatoes, strawberry, basil

SEARED SEA BASS

artichoke, onion, orange, nasturtium, Champagne sauce

ROASTED DUCK BREAST

Roscoff onion, black quinoa, trompettes, nasturtium

WOOD PIGEON

pain perdu, pickled red cabbage, young leek, barley, verjus

ENGLISH PEA RISOTTO

girolles, broad beans, Parmesan

VANILLA MILLE FEUILLE

caramel

MELTED CHOCOLATE DOME

black sesame praline, vanilla ice cream

BILBERRY VACHERIN

yoghurt, apple, granola

SELECTION OF BRITISH CHEESES

grapes, celery, walnut bread, chutney

Coffee, tea and petit fours

£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. As Claridge's prepares all its food in centralised kitchens, 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.

Adults require around 2,000 kcal a day.

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