

OSCIETRA CAVIAR
30g or 50g £130/£190
Traditional garnish

BELUGA CAVIAR
30g or 50g £400/£580
Traditional garnish

FIRST COURSE

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

LEEK & WATERCRESS VELOUTÉ £13
Leek fondue, potato croutons (v)

BLACK TRUFFLE CRUMPET £14
Buckwheat, soubise (v)

GOAT CHEESE & PEAR SALAD £18/£26
Blackberry, kohlrabi (v)

BABY BEETROOT SALAD £19
Tempura, lovage (vg)

PUMPKIN AGNOLOTTI £21/£29
Sage, smoked delica (v)
WITH BLACK TRUFFLE SHAVINGS £12

CONFIT AUBERGINE £21/£29
Roast garlic yoghurt, cumin (v)

HEREFORDSHIRE BEEF TARTARE £28/£38
Confit egg yolk, bone marrow

SEAFOOD

SEARED ORKNEY SCALLOPS £36/£48
Jerusalem artichoke, sauce Persillade

PLATEAU DE FRUITS DE MER
Oysters, langoustine, crab, clams, mussels, scallop
FOR ONE £45 / FOR TWO £90
add half lobster £30
add whole lobster £60

FINE DE CLAIRE OYSTERS
Natural £4 each
Carrot mignonette £5 each

SIDES
£7

Mashed potatoes (v)

French fries, rosemary salt (vg)

Bitter leaf salad, radish, pickled baby carrots (vg)

French beans, Meyer lemon (vg)

Glazed garden carrots, carrot purée (vg)

MAIN COURSE

CORNISH SEA BASS £36
Courgette, saffron foam

ROASTED NORFOLK CHICKEN £40
Brioche and lemon stuffing, sauce Diable

DORSET LAMB LOIN £42
Carrots, sauce Anchoïade

18oz DRY-AGED BEEF SIRLOIN £48
Shallot rings, sauce Foyot

STEAK AU POIVRE £52
Peppercorn sauce, truffle

GRILLED CORNISH TURBOT
Sauce Nantais, smoked caviar
FOR ONE £58 / FOR TWO £115

GRILLED NATIVE LOBSTER £68
Jersey Royals, sauce Americaine

DRY-AGED PRIME BEEF RIB FOR TWO £85
Confit garlic, sauce Bordelaise

DESSERT

POACHED PEAR £16
Ginger, Muscovado sugar, vanilla ice cream

PINEAPPLE VACHERIN £16
Coconut, coriander

CHOCOLATE SOUFFLÉ TART £16
Cocoa nib ice cream

ROASTED SAFFRON APPLE £18
Smoked creme fraîche, cider granita

CITRUS BAKED ALASKA TO SHARE £30
Verbena, Grand Marnier

SELECTION OF BRITISH CHEESES £25
Plum crackers, seasonal chutney

HOMEMADE SORBET OR ICE CREAM £4 (each)
Citrus, vanilla, cocoa nib, pineapple