

DESSERTS

	£	Kcal
Vanilla and caramel mille-feuille, caramelised puff pastry <i>Ruinart, Blanc de Blancs, Champagne, France</i>	22 60	361
Coconut vacherin, pineapple, lychee, meringue <i>Condrieu, La Petite Côte, Yves Cuilleron, 2021, Rhone Valley, France</i>	22 40	310
Floating island praline rose, almonds <i>Tokaji Szamorodni, István Szepsy, 2016, Tokaj, Hungary</i>	22 32	260
Honey roasted figs, walnut praliné <i>Riesling, Maison Trimbach, 2021, Alsace, France</i>	22 24	757
Melted chocolate dome, caramelised popcorn <i>Sercial, Pereira D'Oliveiras, 1989, Madeira, Portugal</i>	22 35	269
Ice-cream: dark chocolate, Madagascan vanilla, coffee (choice of three)	20	431
Sorbet: strawberry, coconut, lemon, fig, lychee (choice of three)	20	283
Selection of British cheeses, grapes, celery, baguette <i>Tawny port, Graham's, Duoro, Portugal, 30 yo</i>	30 25	417

TEA AND COFFEE

Espresso, ristretto, macchiato	8	25
Filter coffee, cappuccino, café latte, flat white	9	165
Claridge's bespoke blend	9	1

Our tea and coffee is sustainably sourced through The Rare Tea Company and Workshop Coffee

Executive Pastry Chef – Thibault Hauchard

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