

IN-ROOM
DINING

MENU

IN-ROOM DINING IS AVAILABLE 24 HOURS A DAY
YOU CAN CONTACT THE IN-ROOM DINING TEAM BY DIALLING EXTENSION 44.

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 CHARGE OF £5.00 PER GUEST WILL BE APPLIED TO ALL IN-ROOM DINING ORDERS.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL ACCOUNT.

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BREAKFAST

	£	Kcal
ENGLISH	45	782
Burford Brown eggs any style, bacon, sausage, black pudding, grilled tomato, baked beans, sautéed mushrooms		
Claridge's breakfast pastries and toast		
freshly squeezed orange or grapefruit juice		
tea or coffee		
HEALTHY	40	405
poached eggs with courgette, squash, broccoli, carrot		
açai bowl, berries, goji berries, bee pollen, almond		
apple, cucumber, celery juice		
tea or coffee		
VEGETARIAN	40	742
shakshouka style baked eggs with ratatouille and feta		
coconut and chia pudding, plums, vanilla		
Claridge's breakfast pastries and toast		
choice of any juice or smoothie		
tea or coffee		
BAKERY BASKET		
croissant, pain au chocolat, pain au raisin, Danish	18	996
SMOOTHIES		
banana, oat, date, almond	15	185
blackberry, apple, yoghurt, avocado	15	68
mango, pineapple, dragonfruit, passionfruit	15	94
SIGNATURE JUICES		
beetroot, apple, carrot, ginger	12	150
apple, cucumber, celery	12	165
pomegranate, cranberry, apple	12	145
BREAKFAST FAVOURITES		
SHAKSHOUKA	28	423
Merguez ratatouille, feta, poached eggs		
CRUSHED AVOCADO	28	265
poached eggs on sourdough		
SEVERN AND WYE SMOKED SALMON	28	258
scrambled eggs		
OMELETTE ARNOLD BENNETT	30	471
poached Scottish haddock, Mornay sauce		
EGGS		
TWO BURFORD BROWN EGGS	18	156
fried, boiled, scrambled or poached		
OMELETTE	25	200
your choice of:		
bacon, tomato, Gruyère, mushroom, onion or spinach		
EGGS BENEDICT, ROYALE OR FLORENTINE	30	728/580/433
ham, smoked salmon or spinach		
SEASONAL AUTUMNAL VEGETABLES	26	321
two poached eggs, courgette, squash, broccoli, carrot		

INDULGENCES

	£	Kcal
BUTTERMILK PANCAKES	24	358
blackberries and maple syrup		
FRENCH TOAST	24	458
chocolate sauce		
CLARIDGE'S WAFFLE	24	391
fresh berries and Chantilly cream		

FROM L'EPICERIE

BREAKFAST CROISSANT	25	549
bacon, fried egg, spinach, Gruyère		
SELECTION OF CHARCUTERIE AND CHEESES	35	1054
baguette and chutney		
TOASTED BAGEL	26	731
smoked salmon and cream cheese		

CEREALS, BOWLS, FRUIT

HOMEMADE GRANOLA	16	282
yoghurt, seasonal fruit		
COCONUT AND CHIA PUDDING	16	80
plum, vanilla		
OATMEAL PORRIDGE	16	286
choice of condiments		
BIRCHER MUESLI	16	79
mixed berries and nuts		
AÇAÍ BOWL	16	72
berries, goji berries, bee pollen, almond		
FRUIT		
mixed seasonal berries	20	61
mango, pineapple, coconut shavings	22	64

SIDES

bacon	9	215
turkey bacon	9	191
pork sausage	9	170
chicken sausage	9	49
black pudding	9	257
baked beans	9	155
grilled tomato	9	34
sautéed spinach	9	158

COFFEE AND TEA

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

SANDWICHES

	£	Kcal
SMOKED SALMON WITH AVOCADO on toasted rye bread	32	642
LOBSTER ROLL butter poached lobster, seafood cocktail sauce, crispy shallot, chives	42	350
CLARIDGE'S CLUB egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie	35	897
DORRINGTON HAM AND GRUYÈRE tomato chutney, toasted white bread	28	682
CLARIDGE'S BEEF BURGER Cheddar, onion chutney, French fries	42	1125

SALADS

SALAD NIÇOISE seared tuna, olives, green beans, potato, quail egg	34	499
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, parmesan, croutons	30	695
SUPERFOOD SALAD avocado, beans, lentils, feta, spring onion, courgette	30	562
BURRATA DI PUGLIA SALAD roasted fennel, orange, radicchio, dill	30	483
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	12	253

SOUPS

CORNISH LOBSTER BISQUE courgette, lobster oil	24	410
TOMATO SOUP tomatoes, basil	20	35
MINISTRONE SOUP courgette, carrot, tomato, orzo	20	117

SEAFOOD

CAVIAR traditional condiments and buckwheat blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	390	202
ROCK OYSTERS served with three mignonettes; classic, cranberry, spiced pumpkin		
half dozen	28	150
dozen	56	300

LUNCH AND DINNER

TO BEGIN

	£	Kcal
SCALLOP CEVICHE yuzu kosho, kale, apple, hazelnut	24	170
EBI PRAWN TEMPURA ponzu, coriander	26	856
CLARIDGE'S FRIED CHICKEN lime chipotle yoghurt	32	320
BLACK TRUFFLE ARANCINI wild mushroom, black truffle, parmesan	22	423
PULLED BEEF CROQUETTES chilli mayonnaise, chervil	24	322
CRUDITÉS coco bean hummus	22	73
HERITAGE BEETROOT SALAD goat cheese mousse, walnuts, watercress	20	83

FIRST COURSE

CLARIDGE'S SEAFOOD COCKTAIL lobster, crab and Marie Rose sauce	45	256
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds, pickled shallots, soda bread	35	376
SEARED SCALLOPS kohlrabi, lemon verbena, Champagne sauce	36	371
BEEF TARTARE pickled quail egg, crispy capers, chives, Oscietra caviar	35	287
SEARED FOIE GRAS quince, pain d'épice, cinnamon	35	222
ARTICHOKE SALAD wild mushrooms, chicory, artichoke barigoule, lovage	32	422

LUNCH AND DINNER

MAINS

	£	Kcal
CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	58	730
MISO GLAZED SALMON braised fennel, pak choi, spring onion, lime	52	782
DOVER SOLE MEUNIÈRE capers and parsley	65	1268
CLARIDGE'S CHICKEN PIE French beans, mashed potatoes, bacon	45	925
LOIN OF VENISON salsify, pickled cabbage, pain perdu, juniper	52	496
GRILLED VEAL CHOP (180gr) Parma ham, orzo gratin	75	569
PURPLE SPROUTING BROCCOLI wild rice, broccoli salad, endive, nasturtium	36	156
HERITAGE CARROT miso roasted carrots, cumin, wild garlic oil	36	182
ROASTED VEGETABLE TAGINE flaked almond, coriander	40	820
CELERIAC AND BLACK TRUFFLE RISOTTO wild mushroom, parmesan, celery	45	394

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr) confit fennel, salsa verde	52	625
DOVER SOLE (500gr) capers, parley, new potatoes	65	989
BABY NORFOLK CHICKEN (180gr) spiced yoghurt, Fattoush salad, French fries	56	322
LAMB CUTLETS (180gr) spring onion, mashed potato, green beans, mint sauce	60	786
HEREFORDSHIRE BEEF FILLET (200gr) smoked bone marrow, pont neuf potatoes, Béarnaise	75	387

LUNCH AND DINNER

PASTA AND PIZZA

	£	Kcal
SPAGHETTI BASILICO fresh basil	28	195
LAMB SHOULDER PAPARDELLE parmesan, parsley	38	438
LOBSTER RIGATONI tomato, basil, lobster bisque	58	486
PIZZA MARGHERITA San Marzano tomatoes, mozzarella and basil	25	704
PEPPERONI PIZZA cured chorizo cular, tomato, mozzarella	32	1014
BLACK TRUFFLE PIZZA pecorino, mushrooms	34	1326

MIDDLE EASTERN FLAVOURS

LAMB KOFTA tabbouleh, cucumber salad	46	378
CHICKEN BIRYANI rice, coriander, crispy shallot and raita	44	512
BUTTER CHICKEN white rice, paratha	44	536
BABA GHANOUSH, MUHAMMARA AND HUMMUS pita bread	36	441
ROASTED VEGETABLE TAGINE flaked almond, coriander	40	820

SIDES

Green garden salad, avocado	12	89
Tenderstem broccoli	12	196
Portobello mushroom, garlic butter	12	207
Sautéed spinach	12	182
Charred corn, roast peppers, chipotle	12	175
Buttered new potatoes, fine herbs	12	227
Mashed potato	12	370
French fries	12	312
Hand cut chips	12	261
Truffled French fries	14	398

LUNCH AND DINNER

DESSERTS

VANILLA AND CARAMEL MILLE FEUILLE caramelised puff pastry	22	757
COCONUT AND PINEAPPLE VACHERIN lychee, meringue	22	310
FLOATING ISLAND PRALINE ROSE almond	22	868
SEASONAL FRUIT SALAD	21	75
ICE-CREAM AND SORBETS dark chocolate, Madagascan vanilla, coffee strawberry, coconut, lemon, fig, lychee	20	431/ 283
CHEESE SELECTION British cheeses, grapes, celery, baguette	30	417

AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES
using the best of British produce on artisanal breads

RAISIN AND PLAIN SCONES
freshly baked daily, with Cornish clotted cream and Claridge's afternoon tea jam

A SELECTION OF FRENCH PASTRIES

FRESHLY BREWED TEA OR A HERBAL INFUSION

	£	Kcal
TRADITIONAL AFTERNOON TEA	85	1768
CHAMPAGNE AFTERNOON TEA accompanied by a glass of Laurent-Perrier La Cuvée NV Champagne	95	1768
ROSÉ CHAMPAGNE AFTERNOON TEA accompanied by a glass of Laurent-Perrier Cuvée Rosé NV Champagne	105	1768
A SELECTION OF TRADITIONAL SANDWICHES using the best of British produce on artisanal breads	32	397
FRESHLY BAKED RAISIN AND PLAIN SCONES Cornish clotted cream and Claridge's afternoon tea jam	20	303
A SELECTION OF FRENCH PASTRIES a selection of four pastries	33	868

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

Claridge's bespoke blend
2nd flush muscatel sikkim
rare earl grey
white monkey paw green tea
white silver tip
jasmine silver tip
lemongrass
English chamomile
fresh English mint

LATE NIGHT MENU
available from 22:00 - 06:00

	£	Kcal
CAVIAR traditional condiments and buckwheat blinis		
OSCIETRA (30g)	170	202
BELUGA (30g)	390	202
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds and soda bread	35	376
TOMATO SOUP tomatoes and basil	20	117
BABA GHANOUSH, MUHAMMARA AND HUMMUS pitta bread	36	438
CLARIDGE'S CAESAR SALAD anchovies, crisp pancetta, parmesan, croutons	30	682
CLARIDGE'S FRIED CHICKEN lime chipotle yoghurt	32	320
DORRINGTON HAM AND GRUYÈRE tomato chutney, toasted white bread	28	682
FISH AND CHIPS battered cod, mushy peas and chips	34	919
CLARIDGE'S BEEF BURGER American cheese, onion chutney, French fries	42	1125
CHICKEN BIRYANI rice, coriander, crispy shallot, raita	44	512
ROASTED VEGETABLE TAGINE flaked almonds, coriander	40	820
SPAGHETTI BASILICO fresh basil	28	195
DESSERTS		
SEASONAL BERRY CRUMBLE vanilla ice cream	22	302
MINI PASTRIES a selection of three pastries	22	868
VANILLA CRÈME BRÛLÉE Madeleines	22	286
ICE-CREAM AND SORBETS dark chocolate, Madagascan vanilla, coffee strawberry, coconut, lemon, fig, lychee	20	431/ 283
CHEESE SELECTION British cheeses, grapes, celery, baguette	30	417

CHILDREN'S MENU

BREAKFAST

	£	Kcal
HOT CHOCOLATE	8	168
STRAWBERRY YOGHURT SMOOTHIE	7	110
JUICES		
freshly squeezed orange juice, cloudy apple juice	8.5	135/125
CEREAL		
frosties, coco pops, cornflakes, rice krispies	7.5	94/113/64/94
PORRIDGE		
made with water or milk	8	111/286
FRUIT PLATE	12	64
mango, pineapple		
MINI ENGLISH BREAKFAST	18	206
Burford Brown egg any style, bacon, sausage, mushrooms, tomato		
TWO BURFORD BROWN EGGS	14	156
fried, boiled, scrambled or poached		
BUTTERMILK PANCAKES	15	286
blackberries and maple syrup		
CLARIDGE'S WAFFLE	15	301
fresh berries and Chantilly cream		
FRENCH TOAST	15	392
chocolate sauce		

STARTERS

TOMATO SOUP	14	89
tomatoes and basil		
MOZZARELLA	24	191
avocado and tomato		
SEASONAL MELON	12	97
berries		
GRILLED CHEESE ON SOURDOUGH	16	215
green salad		

MAINS

FISH AND CHIPS	20	789
battered cod, mushy peas and chips		
ROASTED SALMON	20	669
broccoli		
MINI CHEESEBURGERS	24	443
French fries		
CLARIDGE'S FRIED CHICKEN	22	480
French fries		
SPAGHETTI BASILICO	20	195

DESSERTS

CHOCOLATE MOELLEUX	14	466
vanilla ice cream and caramel sauce		
KNICKERBOCKER GLORY	14	496
strawberry, vanilla and chocolate		
BANANA SMOOTHIE	14	312
chocolate chip cookies		

VEGAN MENU BREAKFAST

	£	Kcal
CHIA AND COCONUT PUDDING plum, vanilla	16	80
FRUIT		
mixed season berries	20	61
mango, pineapple, coconut shavings	22	64
HOMEMADE GRANOLA	16	282
coconut yoghurt, seasonal fruit		
CRUSHED AVOCADO	28	265
tomato on sourdough toast		
SIGNATURE JUICES		
beetroot, apple, carrot, ginger	12	150
apple, cucumber, celery	12	165
VEGAN SET BREAKFAST	40	294
baked ratatouille with crispy tofu and toasted sourdough		
chia and coconut pudding, plums, vanilla		
choice of juice and tea or coffee		

STARTERS

TOMATO SOUP tomatoes and basil	20	117
ARTICHOKE SALAD	32	118
wild mushrooms, chicory, artichoke barigoule, lovage		
SUPERFOOD SALAD	30	838
avocado, beans, lentils, spring onion, courgette		
HERITAGE BEETROOT SALAD	30	187
walnuts, watercress		

MAINS

PURPLE SPROUTING BROCCOLI wild rice, broccoli salad, endive, nasturtium	36	156
HERITAGE CARROT	36	182
miso roasted carrots, XO sauce, cumin		
VEGAN WILD MUSHROOM RISOTTO	45	194
cep velouté, chives		
PIZZA MARINARA	22	410
tomatoes, olives		
SPAGHETTI BASILICO	28	195
fresh basil		
ROASTED VEGETABLE TAGINE	40	357
flaked almond and coriander		

DESSERTS

CHOCOLATE LOG coconut	22	310
COCONUT AND PINEAPPLE VACHERIN	22	352
lychee		
SORBET SELECTION	20	283
strawberry, coconut, lemon, fig, lychee		

CHAMPAGNE BY THE GLASS

		£ Glass (175ml)	£ Bottle
WHITE			
LAURENT-PERRIER "LA CUVÉE" Made in the village of Tours-sur-Marne. Subtle spice and a hint of citrus, with warm toasty notes which balance the freshness of the fruit.	NV	28	110
RUINART, BLANC DE BLANCS Balancing tension with roundness, the enveloping structure is highlighted by fresh aromas of ripe citrus and tropical fruit. With a long and delicate finale.	NV	60	220
DOM PÉRIGNON Elegant, full-bodied and classic, Dom Pérignon 2013 is a well-balanced vintage that represents the Maison's absolute commitment to creative and harmonious assemblage, highlighting the resonance between pinot noirs and chardonnays.	2013	75	400
ROSÉ			
LAURENT PERRIER "LA CUVÉE ROSÉ" Made with 100% Pinot Noir. The nose suggests a basketful of red fruit such as redcurrants, strawberries and raspberries. A symphony of aromas with a gently rounded, tender finish.	NV	40	160

Scan the following QR code to select wines from the Claridge's wine list



On request a smaller measure of 125ml is available.

A charge of £5.00 per guest will be applied to all in-room dining orders. A discretionary 15% service charge will be added to your final account.

CHAMPAGNE BY THE BOTTLE

£

WHITE

POL ROGER, BRUT RÉSERVE

NV 140

Pol Roger Brut Réserve NV is the most iconic of the houses Champagnes. Blended from 30 base wines drawn from at least two vintages, and the three varieties of Pinot Noir, Chardonnay and Pinot Meunier blended in equal portions.

LAURENT-PERRIER "GRAND SIÈCLE" #26

MV 220

Made with the 2008, 2007 and 2006 vintages, this is the first iteration which includes slightly more Chardonnay than Pinot Noir. Wonderful aromas of apple skin, pie crust, praline and white flowers. It's tight and refined, yet structured and intense with a superb finish.

KRUG "GRANDE CUVÉE" (171ÉMÉ EDITION)

MV 450

Krug Grande Cuvée 171st Édition is a blend of 131 wines from 12 different years, the youngest of which is from 2015, while the oldest dates back to 2000. Its final composition is 45% Pinot Noir, 37% Chardonnay and 18% Meunier. Reserve wines from the House's extensive library made up 42% of the final blend.

SALON BLANC DE BLANCS 2012

MV 1450

Unwinding in the glass with notes of citrus oil, wet stones, freshly baked bread, white currants and oyster shell, it's full-bodied, deep and concentrated, with a tightly wound core of fruit, racy acids and an elegant pinpoint mousse.

ROSÉ

RUINART ROSÉ

NV 220

The nose is subtle and fresh, first offering an original palette of tropical fruits and small berries in the first instance. These are followed by rose and pomengrade notes which complete the complex, intense aromatic profile, dominated by somewhat undeveloped primary aromas

DOM PERIGNON ROSÉ

2008 770

Dom Pérignon liberated the 2008 vintage with a bold assemblage created with pinot noir grapes. The bouquet bursts forth with raspberries and wild strawberries. Persistent powdery notes of iris and violet immediately meld with the fruit aromas. After breathing, greener nuances arrive, evoking privet, angelica and camphor tree.

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WHITE WINE

		£ Glass (175ml)	£ Bottle
GAVI DI GAVI TERRABRUNA, FONTANASSA Piedmont, Italy	2022	20	80
Straw yellow with splendid greenish reflections. Nice minerality gradually evolving to hints of freshly cut grass, grapefruit, lavender, white melon, pear and almond.			
CHABLIS VIELLES VIGNES, DOMAINE TESTUT Burgundy, France	2022	22	85
An elegant wine with a lot of minerality and hints of apple blossom, green apples and citrus fruits with herbal and slight wintergreen notes.			
SANCERRE LA GUIBERTE, ALAIN GUENEAU Loire Valley, France	2022	24	90
This is an elegant Sancerre with delicate, crunchy green fruits, gooseberry and zippy lemon flavours on the palate. Balanced with crisp acidity and wonderful minerality.			
BOURGOGNE CHARDONNAY, VINCENT GIRARDIN Burgundy, France	2021	30	120
Lovely fresh aromas of ripe lemon with a floral hint. The palate has a great balance between freshness and concentration of flavours. An elegant wine, with ripe, rounded stone fruits and buttery, creamy richness.			
CORTON-CHARLEMAGNE, BONNEAU DU MARTRAY Burgundy, France	2018	250	1500
Vigorous nose with a stony reduction, that allows the fruit to flourish alongside. Some citrus, then a really intense weight of fruit, on the cusp of white and yellow. Very pure, very linear, plenty of energy. Excellent texture on the palate.			
ROSE WINE			
CHATEAU ROUBINE "CRU CLASSÉ" Provence, France	2021	20	80
A gorgeous rose wine, fresh and well balanced with notes of nectarine and red berries.			

RED WINE

		£ Glass (175ml)	£ Bottle
<p>CHIANTI CLASSICO, CASTELLO DI ALBOLA Tuscany, Italy</p> <p>Ruby-red in colour, this wine is bursting with notes of strawberry, red berries, sage and spice cake on the nose. The mouth is lively with cherry and exotic spice tones leaving a delicate finish.</p>	2021	24	85
<p>RIOJA RESERVA, MARQUES DE MURRIETA Rioja, Spain</p> <p>Refined aromas of plums, blueberries and redcurrants that led to a bed of spices, flowers and balsamic touches, so distinctive of our Ygay Estate. Succulent, round and well-balanced in the mouth.</p>	2018	26	95
<p>BARON DE BRANE, MARGAUX Bordeaux, France</p> <p>A refined, expressive nose, offering strawberry, cherry and blackberry aromas. The attack is round, almost sweet, with supple, fine tannins. Superb length in the mouth and great purity with retro-olfaction.</p>	2015	36	145
<p>GEVREY-CHAMBERTIN, VIELLES VIGNES, FRÉDÉRIC MAGNIEN Burgundy, France</p> <p>The nose is fruity on blackcurrant and blackberry, but also floral with pretty notes of violet. The mouth is elegant with noble tannins and a nice amplitude on aromas of undergrowth and prune.</p>	2020	45	180
<p>CHAMBOLLE-MUSIGNY, DOMAINE COMTE GEORGES DE VOGÜÉ Burgundy, France</p> <p>This Chambolle-Musigny has a very classic bouquet, leaning more towards black fruit here, touches of slate and flint in the background, blackberry and raspberry preserve gaining intensity in the glass.</p>	2014	150	900
<p>CHÂTEAU PALMER Bordeaux, France</p> <p>The nose reveals delicious fruity and floral fragrances. When swirled, the bouquet becomes more complex with rich expressions of red fruits. Palmer 2008 has preserved the freshness and aromatic delicacy of the vintage.</p>	2008	185	1150

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HALF BOTTLES

			£
CHAMPAGNE			
LAURENT-PERRIER "LA CUVÉE"	NV		60
BILLECART-SALMON, BRUT ROSÉ	NV		80
KRUG "GRANDE CUVÉE"	MV		185
WHITE WINE			
CHABLIS, DOMAINE PRIEURÉ SAINT CÔME Burgundy, France	2021		50
PULIGNY-MONTRACHET, DOMAINE PERNOT BELICARD Burgundy, France	2019		90
RED WINE			
BAROLO, PAOLO SCAVINO Barolo, Italy	2018		60
POMMARD, JEAN GUITON Burgundy, France	2019		75
BRUNELLO DI MONTALCINO, MASTROJANNI Montalcino, Italy	2017		80
CHAMBOLLE-MUSIGNY, DOMAINE ARLAUD Burgundy, France	2019		90
DESSERT WINE			
		Glass (100ml)	Bottle
TAWNY, QUINTA DO NOVAL Douro, Portugal	10 yo	10	80
TOKAJI SZAMORODNI, ISTVAN SZEPSY Tokaji, Hungary	2016	32	160

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BOTTLED BEERS

	£
KELLER LAGER, BRAYBROOKE	10
PALE ALE, PARTIZAN	10

SPIRITS

	£
<u>VODKA</u>	
BELVEDERE	16
KETEL ONE	17
STOLICHNAYA ELIT	22
GREY GOOSE	18
<u>GIN</u>	
PLYMOUTH	17
HENDRICK'S	18
MONKEY 47	20
TANQUERAY NO 10	20
BOMBAY PREMIER CRU	20
<u>RUM</u>	
EMINENTE CLARO	16
HAVANA CLUB 7 YEARS	17
RON ZACAPA 23 YEARS	20
<u>WHISKY / WHISKEY</u>	
JOHNNIE WALKER BLACK LABEL	16
GREEN SPOT	18
CHIVAS 18 YEARS	19
MICHTER'S 10 YO BOURBON	65
MITCHER'S 10 YO RYE	65
MIDLETON DAIR GHAELACH	60
MACCALLAN 18 YEARS	90
YAMAZAKI 18 YEARS	110
MACALLAN 24 YEARS	180
<u>COGNAC</u>	
HENNESSY XO	32
HENNESSY PARADIS	110

SOFT DRINKS

	£	Kcal
COCA COLA	5.5	78
DIET COKE	5.5	1
COKE ZERO	5.5	1
TONIC WATER	5.5	68
SODA WATER	5.5	0
GINGER BEER	5.5	110
CLARIGE'S FRESH MINT LEMONADE	9	59

A charge of £5.00 per guest will be applied to all in-room dining orders. A discretionary 15% service charge will be added to your final account.