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 tray charge of £5.00 per guest will be applied to all In-Room Dining orders and a £20 delivery fee will be added for all external food deliveries.

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

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BREAKFAST

	£	Kcal
ENGLISH Cacklebean eggs any style, bacon, sausage, black pudding, grilled tomato, baked beans, roasted mushrooms Claridge's breakfast pastries and toast freshly squeezed orange or grapefruit juice, tea or coffee	45	782
JAPANESE seared salmon, tamagoyaki, miso soup, natto, umeboshi, takuan, pickled cucumber, seasonal fresh fruits	55	341
VEGETARIAN (v) ratatouille, feta, poached eggs coconut and chia pudding, raspberry, vanilla Claridge's breakfast pastries and toast freshly squeezed orange or grapefruit juice, tea or coffee	40	742

BREAKFAST FAVOURITES

SHAKSHOUKA, Merguez, feta, poached eggs	28	423
CRUSHED AVOCADO, poached eggs on sourdough (v)	28	265
SEVERN AND WYE SMOKED SALMON, scrambled eggs	32	258
OMELETTE ARNOLD BENNETT, Scottish haddock, Mornay sauce	32	471
OMELETTE, choice of bacon, tomato, Gruyère, mushroom, onion, spinach	28	200
TWO CACKLEBEAN EGGS, fried, boiled, scrambled or poached	20	156
EGGS BENEDICT, ROYALE OR FLORENTINE	32	728/580/433

INDULGENCES

BUTTERMILK PANCAKES, berries, maple syrup (v)	24	358
BRIOCHE FRENCH TOAST, chocolate sauce	24	458
CLARIDGE'S WAFFLE, fresh berries, Chantilly cream	24	391

FROM L'EPICERIE

BREAKFAST CROISSANT, bacon, fried egg, spinach, Gruyère, relish	25	549
CHARCUTERIE AND CHEESE SELECTION, cornichons, pickled onions, baguette	35	1054
SMOKED SALMON BAGEL, cream cheese, capers, rocket	30	731

CEREALS, BOWLS & FRUIT

CLARIDGE'S HOMEMADE GRANOLA, Greek yoghurt, blueberry	16	282
COCONUT AND CHIA PUDDING, raspberry, vanilla (vg)	18	80
PORRIDGE, sugar, cinnamon, vanilla (v)	16	286
BIRCHER MUESLI, mixed berries, nuts (v)	16	79
AÇAÍ BOWL, berries, goji berries, bee pollen, almond (v)	18	72
FRUIT (vg)		
mixed seasonal berries	22	61
mango, pineapple, coconut shavings	22	64

SIDES

	£	Kcal
streaky or back bacon	12	215
turkey bacon	12	191
pork sausage	12	170
chicken sausage	12	49
black pudding	12	257
baked beans (vg)	9	155
grilled tomato (vg)	9	34
sautéed spinach (v)	9	158
hash brown (v)	9	354
bakery basket includes selection of freshly baked pastries	22	995

COFFEE AND TEA

espresso, ristretto, macchiato	9	25
filter coffee, cappuccino, café latte, flat white	9.5	165
Claridge's bespoke blend	9.5	1

our tea and coffee are sustainably sourced through the Rare Tea Company and Workshop Coffee

SURRENNE

Surrenne is Maybourne's longevity and wellness brand.
Claridge's is delighted to offer a selection of dishes and juices designed in partnership with leading nutritionist and functional medicine practitioner Rose Fergusonn.

JUICES & SMOOTHIES

THE BIG APPLE (v) fennel, apple, cucumber, lime fresh parsley	14	59
GREEN LIGHT (v) celery, cucumber, kale, lemon, mint cayenne pepper and ginger	14	59
IN THE PINK (v) beetroot, ginger, carrot, lemon and turmeric	14	102
THE ENERGISER (v) banana, oats, maca, hemp seed, date, beetroot and almond milk	16	161
THE REST AND RESTORE (v) pineapple, kefir, ginger, flaxseed, l-glutamine and level 1 alkaline water	16	95

BREAKFAST

CINNAMON GRANOLA (v) almond, walnut, coconut and hemp	25	343
AVOCADO AND SPINACH (v) poached eggs, rocket	35	366

CLARIDGE'S CLASSICS

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL lobster, crab, langoustine, prawns and Marie Rose sauce	48	319
CHICKEN ELIXIR baby vegetables, orzo	26	117
CLARIDGE'S FRIED CHICKEN lime chipotle yoghurt	35	877
CLARIDGE'S CHICKEN PIE wild mushrooms, lardons, mashed potato, seasonal greens	48	1040
CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	62	730
LOBSTER WELLINGTON for two to share truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine	130	2457

HOME COMFORTS

FRENCH ONION SOUP caramelised onions, beef broth, Gruyère crouton	26	423
SOUP AND TOASTIE (v) roasted plum tomato soup, toasted cheese sandwich	32	446
SPAGHETTI BOLOGNESE beef ragu, tomato, basil	40	545
BEEF LASAGNA béchamel, Parmesan	42	755
FISH AND CHIPS battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	44	986
EGG FRIED RICE (v) Cacklebean egg, spring onion, soya	28	547
CHICKEN MILANESE green salad, crispy onion	45	728
APPLE CRUMBLE vanilla Anglaise	22	565
CRÈME BRÛLÉE vanilla	22	445

SANDWICHES

	£	Kcal
SMOKED SALMON WITH AVOCADO on toasted rye bread	35	590
LOBSTER ROLL Scottish lobster, Marie Rose sauce, celery, chives, crispy shallots, French fries	45	554
CLARIDGE'S CLUB Chicken, bacon, egg, tomato, lettuce, mayonnaise, French fries	40	1318
CHEESE TOASTIE (v) Montgomery cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753
FRIED CHICKEN SANDWICH toasted brioche, pickles, lettuce, mayonnaise, French fries	44	968
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comté, onion rings, French fries	48	960
WAGYU BEEF SANDWICH toasted brioche, grain mustard mayonnaise, French fries	75	671

SALADS

GREEK SALAD feta, olives, oregano, cucumber, tomato	36	466
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	34	769
BURRATA DI PUGLIA SALAD (v) fennel, radicchio, clementine, basil, balsamic	36	436
PUY LENTIL SALAD (vg) kale, sweet potato, avocado, edamame, spring onion	32	403
ADD GRILLED CHICKEN BREAST, PRAWNS OR TOFU	14	235

SURRENNE

Surrenne is Maybourne's longevity and wellness brand.
Claridge's is delighted to offer a selection of dishes and juices designed in partnership with leading nutritionist and functional medicine practitioner Rose Ferguson.

MINERAL BROTH (v) with rice noodles, tofu and spinach rich in trace minerals and umami	26	241
CHARRED CAULIFLOWER STEAK (v) herb yoghurt, seeded salsa verde rich in phytonutrients, fibre and zinc	38	244
BUDDHA BOWL quinoa, broccoli and edamame with tempeh or chicken high in magnesium, amino acids	44	575
GRILLED CHICKEN BREAST fennel salad and roasted squash high in protein and zinc	44	430

CAVIAR

	£	Kcal
traditional condiments and blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	400	202

FIRST COURSE

TOMATO SOUP (vg) roasted plum tomatoes, basil	22	69
CORNISH LOBSTER BISQUE courgette, lobster oil	28	273
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds, pickled shallots	38	467
BEEF TARTARE crispy shallot crumb, parmesan, chives, sourdough	42	240

MAIN COURSE

	£	Kcal
DOVER SOLE MEUNIÈRE capers, parsley, lemon, buttered new potatoes	72	1268
FILLET OF SCOTTISH SALMON apple, radish, kale salad, calamansi vinaigrette	52	782
BABY CHICKEN tabbouleh, Fatoush salad, spiced yoghurt	56	925
VEAL SCHNITZEL potato salad, lingonberry sauce, charred lemon	48	748
GRILLED WAGYU RIBEYE charred hispi cabbage, Delica pumpkin, girolles, black garlic, Madeira jus	126	702
WILD MUSHROOM & TRUFFLE RISOTTO (v) oyster mushrooms, parmesan, chives	38	576

PASTA & PIZZA

SPAGHETTI POMODORO (vg) fresh basil	34	405
SPAGHETTI BOLOGNESE tomato, beef ragout	38	545
PENNE ARRIABBIATA (v) tomato, garlic, chilli, parsley	34	545
LOBSTER RIGATONI datterini tomatoes, lobster bisque, basil, lemon	62	812
PIZZA MARGHERITA (v) San Marzano tomatoes, mozzarella, basil	30	620
PEPPERONI PIZZA cured chorizo cular, tomato, mozzarella	34	776
BLACK TRUFFLE PIZZA (v) pecorino, mushrooms	38	825

MIDDLE EASTERN FLAVOURS

	£	Kcal
LAMB KOFTA tabbouleh, cucumber salad, mint yoghurt	50	680
CHICKEN BIRYANI rice, coriander, crispy shallot, raita	54	645
BUTTER CHICKEN white rice, paratha	48	1014
LAMB TAGINE couscous, almond, coriander	48	848
ROASTED VEGETABLE TAGINE (v) flaked almond, coriander	42	421
COLD MEZZE (v) tabbouleh, hummus, baba ghanoush, olives, pickles, pitta bread	40	632

SIDES

green garden salad, avocado (v)	12	151
glazed carrots and parsnips (v)	12	112
tenderstem broccoli (v)	12	103
fine green beans, confit garlic (v)	12	96
mashed potato (v)	12	370
French fries (v)	12	312
new potatoes, fine herbs (v)	12	162
hand-cut chips (v)	12	324
truffled French fries (v)	16	398

DESSERTS

VANILLA AND CARAMEL MILLE FEUILLE	26	557
COCONUT RICE PUDDING passion fruit, puffed rice	26	225
SEASONAL FRUIT SALAD	22	75
ICE - CREAM AND SORBETS dark chocolate, Madagascan vanilla, coffee, caramel orange, passion fruit & mango, blackberry, strawberry, banana	20	431/283
CHEESE SELECTION British cheeses, grapes, celery, walnut bread, chutney	30	417

AFTERNOON TEA

Prepared and served fresh each day, our menu faithfully follows the traditional combination of sweet and savoury. The ingredients include British specialities such as smoked Scottish salmon – and our pastries change to reflect the fruits of the season. Of course, at the heart of the experience is the drink itself. From a rich Oolong to the refreshingly complex Claridge's Blend, you will find teas that complement your food perfectly.

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	95	1768
CHAMPAGNE AFTERNOON TEA accompanied by a glass of Billecart-Salmon, Le Réserve Champagne	110	1768
ROSÉ CHAMPAGNE AFTERNOON TEA accompanied by a glass of Billecart-Salmon, Le Rosé Champagne	125	1768
A SELECTION OF TRADITIONAL SANDWICHES using the best of British produce on artisanal breads	35	397
FRESHLY BAKED RAISIN AND PLAIN SCONES Cornish clotted cream and Claridge's afternoon tea jam	20	397
A SELECTION OF FRENCH PASTRIES a selection of four pastries	35	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
emerald green
white silver tip
jasmine silver tip
lemongrass
English chamomile
fresh English mint

LATE NIGHT MENU
10pm till 6am

	£	Kcal
CAVIAR - OSCIETRA (30G) / BELUGA (30G) traditional condiments and blinis	170/400	202
TOMATO SOUP (v) roasted plum tomatoes and basil	22	69
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds, pickled shallots	38	467
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	34	769
COLD MEZZE (v) tabbouleh, hummus, baba ghanoush, olives, pickles, pitta bread	40	632
SPAGHETTI BOLOGNESE tomato, beef ragout	38	545
SPAGHETTI POMODORO (vg) fresh basil	34	405
BEEF LASAGNA béchamel, Parmesan	42	755
FISH AND CHIPS battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	44	986
CLARIDGE'S FRIED CHICKEN lime chipotle yoghurt	35	877
CHICKEN BIRYANI rice, coriander, crispy shallot, raita	54	645
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comté, onion rings, French fries	48	960
CHEESE TOASTIE (v) Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753

DESSERTS

APPLE CRUMBLE vanilla anglaise	22	565
MINI PASTRIES a selection of three pastries	27	651
CRÈME BRÛLÉE vanilla	22	445
ICE - CREAM AND SORBETS dark chocolate, Madagascan vanilla, coffee, caramel orange, passion fruit & mango, strawberry, blackberry, banana	20	431/283
CHEESE SELECTION British cheeses, grapes, celery, walnut bread, chutney	30	417

CHILDREN'S MENU

BREAKFAST

	£	Kcal
HOT CHOCOLATE	9	168
STRAWBERRY YOGHURT SMOOTHIE	8	110
JUICES (v) freshly squeezed orange juice, apple juice	9	135/125
CEREAL (v) frosties, coco pops, cornflakes, rice krispies	9	94/113/64/94
PORRIDGE (v) made with water or milk	8	111/286
FRUIT PLATE (v) mango, pineapple	14	64
MINI ENGLISH BREAKFAST Cacklebean egg any style, bacon, sausage, mushrooms, tomato	22	206
TWO CACKLEBEAN EGGS (v) fried, boiled, scrambled or poached	18	156
BUTTERMILK PANCAKES (v) berries and maple syrup	16	286
CLARIDGE'S WAFFLE (v) fresh berries, Chantilly cream	16	301
BRIOCHE FRENCH TOAST (v) chocolate sauce	16	392

STARTERS

TOMATO SOUP (v) tomatoes, basil	18	69
MOZZARELLA (v) avocado and tomato	24	191
SEASONAL MELON (vg) berries	14	97
GRILLED CHEESE ON SOURDOUGH green salad	18	215

MAINS

FISH AND CHIPS battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	28	320
ROASTED SALMON tenderstem broccoli	24	540
MINI CHEESEBURGERS lettuce, cheese, French fries	28	443
CLARIDGE'S FRIED CHICKEN French fries	26	480
SPAGHETTI POMODORO (vg)	22	195

DESSERTS

CHOCOLATE MOELLEUX vanilla ice cream, caramel sauce	16	466
KNICKERBOCKER GLORY strawberry, vanilla and chocolate	22	496
BANANA SMOOTHIE chocolate chip cookies	16	312

VEGAN MENU

	£	Kcal
BREAKFAST		
CHIA AND COCONUT PUDDING (vg) raspberry, vanilla	18	80
FRUIT (vg) mixed season berries	22	61
mango, pineapple, coconut	22	64
HOMEMADE GRANOLA (vg) coconut yoghurt, seasonal fruit	16	312
CRUSHED AVOCADO (vg) tomato on sourdough toast	28	265
SIGNATURE JUICES (vg) beetroot, ginger, carrot and turmeric	14	161
celery, cucumber, kale and ginger	14	59
VEGAN SET BREAKFAST (vg) baked ratatouille, crispy tofu, toasted sourdough chia and coconut pudding, raspberry, vanilla freshly squeezed orange or grapefruit juice, tea or coffee	40	294
STARTERS		
TOMATO SOUP (vg) roasted plum tomatoes, basil	22	69
HERITAGE BEETROOT SALAD (vg) soft cheese, blackberry, lovage, sunflower seeds	28	302
PUY LENTIL SALAD (vg) kale, sweet potato, avocado, edamame, spring onion	32	442
GREEK SALAD (vg) vegan feta, olives, oregano, tomato, cucumber	36	466
MAINS		
JERUSALEM ARTICHOKE (vg) sprout tops, apple, black truffle	38	584
WILD MUSHROOM RISOTTO (vg) oyster mushrooms, black truffle, chives	38	576
PIZZA MARINARA (vg) tomatoes, olives	25	410
SPAGHETTI POMODORO (vg) fresh basil	34	405
ROASTED VEGETABLE TAGINE (vg) flaked almond, coriander	42	421
DESSERTS		
BANOFFEE LOG (vg) caramel sauce & banana sorbet	22	310
SORBET SELECTION (vg) orange, passion fruit & mango, strawberry, blackberry, banana	20	283

CHAMPAGNE BY THE GLASS

WHITE

		Glass (175ml)	Bottle
BILLECART-SALMON, LE RÉSERVE A light, fine and harmonious champagne. With aromatic precision of white stone fruits and fresh blossom, this wine evolves into delightful aromas of citrus, crisp apple and biscuit.	NV	32	130
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	250
DOM PÉRIGNON Elegant, full-bodied and classic, Dom Pérignon 2018 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.	2018	95	420

ROSÉ

BILLECART-SALMON, LE ROSÉ Red berry and citrus aromas lead into a creamy palate with flavours of wild strawberries and a floral finish, creating a harmonious and delicious equilibrium with remarkable precision.	NV	45	210

THE PERFECT PAIRING

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

On request a smaller measure of 125ml is available.

CHAMPAGNE BY THE BOTTLE

Bottle

WHITE

POL ROGER, BRUT RÉSERVE — NV — 170

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.

BILLECART-SALMON, LE SOUS BOIS — NV — 240

This unique cuvée, which is entirely vinified in oak, is composed of the three Champenois grape varieties. The aroma delivers a rich blend of harmonious notes, including pastry, citrus, and orchard fruits, intertwined with alluring malty hints that evolves into mocha and bergamot.

KRUG, GRANDE CUVÉE, 171ÉMÉ ÉDITION — MV — 450

Krug Grande Cuvée 171ème 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 — 2100

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 pomegranate notes which complete the complex, intense aromatic profile, dominated by somewhat undeveloped primary aromas.

DOM PERIGNON ROSÉ — 2009 — 850

Dom Pérignon liberated the 2009 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.

On request a smaller measure of 125ml is available.

WINE

WHITE

		Glass (175ml)	Bottle
GAVI DI GAVI TERRA BRUNA, FONTANASSA	2024	20	80
Piedmont, Italy			
From the prestigious Gavi DOCG in Piedmont this is a wine with bright, citrusy notes of lemon and green apple, intertwined with subtle floral hints. A vibrant acidity and mineral backbone make this a refreshing, yet complex wine.			
CHABLIS, DOMAINE TESTUT	2023	22	90
Burgundy, France			
A fresh and classic Chablis from a one of Chablis' most respected family estates, with a purity of citrus and orchard fruit, an elegant creamy length, a bright minerality and a crisp finish.			
SANCERRE, DOMAINE FIRMIN DEEZAT	2024	24	90
Loire Valley, France			
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	2021	30	120
Burgundy, France			
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.			
RIESLING, SCHARZHOF QBA, EGON MÜLLER	2023	37	155
Mosel, Germany			
A vibrant, mineral-rich wine with notes of apple, lemon peel, white blossoms and a flinty minerality. The wine has a lovely complexity showing the ripeness of the fruit character and the terroir of the Mosel.			

ROSÉ

CHÂTEAU D'ESCLANS	2024	25	105
Provence, France A benchmark rosé wine, with plenty of depth and a clean fresh hint of grapefruit, lemon, delicate floral aromas and perfumed strawberry.			

On request a smaller measure of 125ml is available.

WINE

RED

		Glass (175ml)	Bottle
CHIANTI CLASSICO, CASTELLO DI ALBOLA	2024	25	100
Tuscany, Italy			
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.			
RIOJA RESERVA, MARQUES DE MURRIETA	2022	26	105
Rioja, Spain			
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.			
HAUT-MEDOC, MOULIN DU CHATEAU LA LAGUNE	2019	26	110
Bordeaux, France			
From the esteemed Third Growth estate Château La Lagune, this sophisticated Haut-Médoc showcases layers of cassis, blackberry and cedar, framed by refined tannins and classic Left Bank elegance. The palate is polished and medium-bodied, combining ripe dark fruit, refined tannins and fresh acidity, leading to a savoury, mineral finish.			
ZINFANDEL, JUVENILE, TURLEY	2023	35	140
California, USA			
Made from a selection of younger vines from the Turley estate, this Zinfandel shows gentle aromas of perfumed red berries, lush black fruit and a hint of savouriness with a smooth finish.			
GEVREY-CHAMBERTIN, DOMAINE DAVID DUBAND	2022	45	180
Burgundy, France			
A vibrant, mineral-rich wine with notes of apple, lemon peel, white blossoms and a flinty minerality. The wine has a lovely complexity showing the ripeness of the fruit character and the terroir of the Mosel.			
HERMITAGE, LA CHAPELLE, PAUL JABOULET AINE	2006	135	570
Rhône Valley, France			
One of the Rhône Valley's most legendary wines, crafted from old-vine Syrah on the storied slopes of Hermitage. The 2006 offers profound depth and finesse, with layers of blackberry, cassis, truffle, and exotic spice wrapped in velvety tannins.			

On request a smaller measure of 125ml is available.

HALF BOTTLES OF WINE

		Glass (100ml)	1/2 Bottle
CHAMPAGNE			
BILLECART-SALMON, LE RÉSERVE	NV		65
BILLECART-SALMON, BRUT ROSÉ	NV		95
RUINART, BLANC DE BLANCS	NV		125
WHITE			
CHABLIS, DOMAINE TESTUT *Burgundy, France*	2023		55
POUILLY-FUME, TERRES BLANCHES, DOMAINE DU BOUCHOT *Loire Valley, France*	2023		75
RED			
BAROLO, PAOLO SCAVINO *Barolo, Italy*	2020		65
NUITS-SAINT-GEORGES, DAVID DUBAND *Burgundy, France*	2022		80
DESSERT			
LATE-BOTTLED-VINTAGE, GRAHAM'S (750ml) *Douro, Portugal*	2020	10	70
TOKAJI LATE HARVEST, OREMUS (500ml) *Tokaji, Hungary*	2022	18	90

On request a smaller measure of 125ml is available.

BOTTLED BEERS

	£
KELLER LAGER, BRAYBROOKE	10
PALE ALE, PARTIZAN	10

SPIRITS

VODKA

BELVEDERE	18
KETEL ONE	19
STOLICHNAYA	22
GREY GOOSE	20

GIN

PLYMOUTH	18
HENDRICK'S	20
MONKEY 47	22
TANQUERAY NO 10	22
BOMBAY PREMIER CRU	22

RUM

EMINENTE CLARO	18
HAVANA CLUB 7 YEARS	19
RON ZACAPA 23 YEARS	22

WHISKY / WHISKEY

JOHNNIE WALKER BLACK LABEL	18
GREEN SPOT	20
CHIVAS 18 YEARS	21
MICHTER'S 10 YO BOURBON	70
MITCHER'S 10 YO RYE	70
MIDLETON DAIR GHAELACH	65
MACCALLAN 18 YEARS	90
YAMAZAKI 18 YEARS	145
MACALLAN 24 YEARS	200

COGNAC

HENNESSY XO	35
HENNESSY PARADIS	175

SOFT DRINKS

	£	Kcal
COCA COLA	8.5	78
DIET COKE	8.5	1
COKE ZERO	8.5	1
TONIC WATER	8.5	68
SODA WATER	8.5	0
GINGER BEER	8.5	110
CLARIDGE'S FRESH MINT LEMONADE	10	120