

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		45	782
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			
JAPANESE		55	341
seared salmon, tamagoyaki, miso soup, natto, umeboshi, takuan, pickled cucumber, seasonal fresh fruits			
VEGETARIAN (v)		40	742
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			

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, raspberry, vanilla (vg)	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

	£	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

SURRENNE

Designed in partnership with leading nutritionist and functional medicine practitioner, Rose Ferguson, this menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise. Every dish has been crafted to nourish your body while delighting your palate.

JUICES & SMOOTHIES

THE BIG APPLE (v) fennel, apple & cucumber	14	59
GREEN LIGHT (v) celery, cucumber, kale and ginger	14	59
IN THE PINK (v) beetroot, ginger, carrot and turmeric	14	102
THE ENERGISER (v) blend of banana, maca, hemp seed, date and almond	16	161
THE REST AND RESTORE (v) a nutrient-dense blend of pineapple, kefir, ginger, flaxseed and l-glutamine	16	95

BREAKFAST

CINNAMON GRANOLA (v) almond, walnut, coconut and hemp a delicious blend of seeds, nuts and grains	25	343
AVOCADO AND SPINACH (v) poached eggs, rocket a protein-rich dish	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 pecorino, mushrooms	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) datterini tomatoes, sourdough, basil, balsamic	36	436
QUINOA SALAD (vg) kale, courgette, avocado, radish, spring onion, toasted seeds	32	403
ADD GRILLED CHICKEN BREAST, PRAWNS OR TOFU	14	235

SURRENNE

Designed in partnership with leading nutritionist and functional medicine practitioner, Rose Ferguson, this menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise. Every dish has been crafted to nourish your body while delighting your palate.

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

SEAFOOD

	£	Kcal
CAVIAR traditional condiments and blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	400	202
ROCK OYSTERS served with classic mignonette half dozen	33	150
dozen	66	300

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 red chicory, pickled onions, crispy shallot crumb, sourdough	42	240

MAIN COURSE

	£	Kcal
DOVER SOLE MEUNIÈRE capers, parsley, lemon, buttered new potatoes	72	1268
FILLET OF SCOTTISH SALMON radish, fennel, spring onion, pink grapefruit salad	52	782
BABY CHICKEN tabbouleh, Fatoush salad, spiced yoghurt	56	925
VEAL SCHNITZEL potato salad, fried egg, caper herb butter, anchovy	48	748
GRILLED WAGYU SIRLOIN grilled baby gem, English peas, wild garlic, peppercorn sauce	125	702
CELERIAC AND TRUFFLE RISOTTO (v) oyster mushrooms, celery, aged Parmesan, tarragon	42	680

PASTA & PIZZA

SPAGHETTI POMODORO (vg) fresh basil	34	405
PENNE ARRABBIATA (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	50	680
tabbouleh, cucumber salad, mint yoghurt		
CHICKEN BIRYANI	54	645
rice, coriander, crispy shallot, raita		
BUTTER CHICKEN	48	1014
white rice, paratha		
LAMB TAGINE	48	848
couscous, almond, coriander		
ROASTED VEGETABLE TAGINE (v)	42	421
flaked almond, coriander		
COLD MEZZE (v)	40	632
tabbouleh, hummus, baba ghanoush, olives, pickles, pitta bread		

SIDES

green garden salad, avocado (v)	12	151
creamed leeks, kale, lemon (v)	12	112
tenderstem broccoli (v)	12	103
English peas, mint (v)	12	125
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	921
caramelised puff pastry		
ORANGE PAVLOVA	26	314
lemon thyme sorbet, finger lime		
SEASONAL FRUIT SALAD	22	75
ICE - CREAM AND SORBETS	20	431/283
dark chocolate, Madagascan vanilla, coffee, caramel		
lemon, passion fruit & mango, rhubarb, strawberry, banana		
CHEESE SELECTION	30	417
British cheeses, grapes, celery, walnut bread, chutney		

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
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 couscous, almond, coriander	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	emerald green	lemongrass
2nd flush muscatel Sikkim	white silver tip	English chamomile
rare earl grey	jasmine silver tip	fresh English mint

LATE NIGHT MENU

10pm till 6am

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

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

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	28	320
battered line-caught cod, mushy peas, tartare sauce, hand-cut chips		
ROASTED SALMON	24	540
tenderstem broccoli		
MINI CHEESEBURGERS	28	443
lettuce, cheese, French fries		
CLARIDGE'S FRIED CHICKEN	26	480
French fries		
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 BREAKFAST

	£	Kcal
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
MAITAKE MUSHROOM (vg) Jerusalem artichoke, smoked onion, herb dressing	28	320
QUINOA SALAD (vg) butternut squash, chicory, avocado, pear, kale	32	403
GREEK SALAD (vg) vegan feta, olives, oregano, tomato, cucumber	36	466

MAINS

SMOKED JERSEY ROYALS (vg) runner beans, Tropea onion, feta	38	584
WILD MUSHROOM AND TRUFFLE RISOTTO (vg) shiitake, chives, fine herbs	42	680
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) lemon, passion fruit & mango, rhubarb, strawberry, banana	20	283

CHAMPAGNE BY THE GLASS

Glass
(175ml) Bottle

WHITE

BILLECART-SALMON, LE RÉSERVE

NV 32 130

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.

RUINART, BLANC DE BLANCS

NV 60 220

Balancing tension with roundness, the enveloping structure is highlighted by fresh aromas of ripe citrus and tropical fruit. With a long and delicate finale.

DOM PÉRIGNON

2017 95 420

Elegant, full-bodied and classic, Dom Pérignon 2015 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.

ROSÉ

BILLECART-SALMON, LE ROSÉ

NV 45 210

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.

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, 171ÈME 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 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 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

Glass
(175ml) Bottle

WHITE

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 NATHALIE ET GILLES FEVRE 2022 22 90

Burgundy, France

A fresh and classic Chablis from a fourth-generation winemaking family, with a purity of citrus and orchard fruit, an elegant creamy length, a bright minerality and a crisp finish.

SANCERRE LA GUIBERTE, ALAIN GUENEAU 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

Glass
(175ml) Bottle

RED

CHIANTI CLASSICO, CASTELLO DI ALBOLA

2023 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

2020 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.

PAUILLAC, FAMILLE J.M CAZES

2018 26 105

Bordeaux, France

The third wine of Château Lynch-Bages, this is a classic example of a Pauillac. Coming from the younger vines of the estate and is a blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Aromas of rich dark chocolate, rosemary and spices throughout the palate with a fruit forward, supple style.

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

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
(175ml) 1/2
Bottle

CHAMPAGNE

BILLECART-SALMON "LE RÉSERVE"	NV		65
BILLECART-SALMON, BRUT ROSÉ	2020		95
KRUG "GRANDE CUVEE"	2018		185

WHITE

CHABLIS, DOMAINE TESTUT <i>Burgundy, France</i>	2023		55
POUILLY-FUME, TERRES BLANCHES, DOMAINE DU BOUCHOT <i>Loire Valley, France</i>	2022		75

RED

BAROLO, PAOLO SCAVINO <i>Barolo, Italy</i>	2020		65
PERNAND-VERGELESSES, LES BELLES FILLES, DOMAINE RAPET PERE ET FILS <i>Burgundy, France</i>	2021		65

DESSERT

LATE-BOTTLED-VINTAGE, GRAHAM'S <i>Douro, Portugal</i>	2020	10	70
TOKAJI SZAMORODNI, ISTVAN SZEPSY <i>Tokaji, Hungary</i>	2017	32	160

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		
HENNESSY PARADIS		

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