

DESSERTS

	£
Vanilla and caramel mille-feuille, caramelised puff pastry	26
Fromage blanc mousse, rhubarb, strawberry, hibiscus	22
Orange pavlova, lemon thyme sorbet, finger lime	22
Exotic fruit Baba, vanilla Chantilly, dark rum	26
Melted chocolate dome, Chocolate cremeux, caramelised popcorn, popcorn ice cream	26
Ice-cream: dark chocolate, Madagascan vanilla, caramel, coffee (<i>choice of three</i>)	20
Sorbet: lemon, passion fruit & mango, strawberry, rhubarb, banana (<i>choice of three</i>)	20
Selection of British cheeses, grapes, celery, walnut bread, chutney	30

SWEET WINES & PORT

	100ml
Tokaji Szamorodni, István Szepsy, 2017	32
Vin de Constance, 2011	29
Sauternes, Château d'Yquem, 2009	120
Pinot Gris, Botrytis, Greywacke, 2023	20
Tawny port, Sandeman, 20 yo, by Rehoboam	25

TEA AND COFFEE

Espresso, ristretto, macchiato	9
Filter coffee, cappuccino, café latte, flat white	10
Claridge's bespoke blend	10
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.

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.