

VEGAN MENU

STARTERS

	£	Kcal
TOMATO SOUP roasted plum tomatoes, basil	22	69
GLOBE ARTICHOKE barigoule, roasted hazelnut, confit lemon, sorrel	28	320
GREEK SALAD vegan feta, olives, oregano, tomato, cucumber	36	466
QUINOA SALAD kale, courgette, avocado, radish, spring onion, toasted seeds	32	403

MAINS

POTATO GNOCCHI courgette, spinach, pea, lemon, basil	38	584
PEA AND BROAD BEAN RISOTTO sugar snap, spring onion, tarragon	38	680
PIZZA MARINARA tomatoes, olives	25	410
SPAGHETTI BASILICO with fresh basil	34	405
ROASTED VEGETABLE TAGINE flaked almond and coriander	42	421

DESSERTS

BANOFFEE LOG caramel sauce, banana sorbet	22	310
SORBET SELECTION lemon, passion fruit & mango, strawberry, raspberry, banana	20	283

A discretionary 15% service charge will be added to your final account. Adults require around 2,000 kcal a day.

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.

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