



CLARIDGE'S & THE NEWT

LONDON - 2026 - SOMERSET

CLARIDGE'S

&

THE NEWT IN SOMERSET

FIRST COURSE

The Newt estate mozzarella, heritage tomato,
tomato consommé and sugar snaps
Green asparagus, sorrel emulsion, grated egg
and black olive

MAIN COURSE

The Newt estate lamb, BBQ asparagus, spiced beetroot
hummus, fresh mustard salsa verde
Herb gnocchi, spring vegetables, goat's feta cheese

DESSERT

Rhubarb, strawberry and fromage blanc
Apple tarte fine, vanilla ice cream

3 courses £85

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