
DESSERTS

BLACKBERRY VACHERIN £16

Meringue, tarragon

CHOCOLATE SOUFFLÉ TART £16

Cocoa nib ice cream

MUSCAT GRAPE £16

Sable Breton, Kracher sweet wine jelly

HONEY ROASTED FIGS £18

Fig leaf ice cream, fresh mint

CITRUS BAKED ALASKA TO SHARE £30

Verbena, Grand Marnier

HOMEMADE SORBET OR ICE CREAM £4 (each)

Citrus, blackberry, vanilla, cocoa nib

SELECTION OF BRITISH CHEESES £25

Plum crackers, seasonal chutney

TEA AND INFUSIONS £6

CLARIDGE'S BLEND

EARL GREY

LONGJING GREEN

JASMINE SILVER TIP

PEPPERMINT

CHAMOMILE FLOWER

OOLONG ICED TEA

Sustainably sourced through The Rare Tea Company and Origin Coffee

COFFEE

ESPRESSO £5.5

DOUBLE ESPRESSO £5.5

RISTRETTO £5.5

MACCHIATO £5.5

COFFEE £6

CAPPUCINO £6

CAFE LATTE £6

FLAT WHITE £6

SWEET WINE

Welschriesling & Chardonnay, Kracher, Beerenauslese Cuvée, Burgenland, Austria, 2018 £25

Jurançon Moelleux, Domaine de Souch, Jurançon, France, 2018 £27

Furmint, István Szepsy, Tokaji Édes Szamorodni, Tokaj, Hungary, 2016 £32

Sémillon Blend, Château Lafaurie-Peyraguey, Bordeaux, France, 1998 £35

Sémillon Blend, Château d'Yquem, Bordeaux, France, 2005 £185

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.

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.

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