



CLARIDGE'S BAR

CLARIDGE'S

LONDON



CLARIDGE'S • BROOK STREET • LONDON

A KISMET MENU • CLARIDGE'S

A CHAMPAGNE MOMENT

Until 11th of October

BOLLINGER PNVZ19

125ml £38 • Bottle £230

Bollinger PNVZ19

Blanc de Noir Champagne with a 2019 base coming mostly from the Grand Cru of Verzenay.

BOLLINGER LA GRANDE ANNEE

2018 • 125ml £43 • Bottle £260

Bollinger La Grande Annee

The newest release of Bollinger's Prestige Cuvee. This is a luminous, exhilarating, and generous wine

BOLLINGER RD

2008 • 125ml £85 • Bottle £510

Bollinger RD

A champagne with exceptionally long ageing, showcasing the freshness on the palate and aromas of an older vintage.

THE PERFECT PAIRING

Carlingford rock oysters (3) cucumber and shallot mignonette	16
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Mini lobster roll Lemon emulsion, celery, chives	25
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Beef tartare Served on potato rosti with aged Parmesan (3pcs)	22
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Caviar

Caviar
caviar with traditional condiments, blinis, crème fraîche

Oscietra (10gr)	60
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Oscietra (30gr)	170
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Beluga (30gr)	400
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VEGETARIAN

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.

A CHAMPAGNE MOMENT

Until 11th of October, discover the iconic cuvees of Bollinger Champagne. They have been creating prestigious champagnes with character, distinguished by their elegance and complexity, since 1829.



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FOR THE TABLE

Available from 12:00 to 22:00

 Grilled baby corn chilli, feta	16
Smoked salmon rilette crème fraîche, lemon, dill	18
Crispy potato black truffle dip	20
Iberico ham croquettes Manchego cheese	22
Crudités garlic white bean hummus, sumac, crispy chickpeas	22
Ebi prawn tempura ponzu and coriander	28
Claridge's fried chicken lime chipotle yoghurt	35
Claridge's fried chicken & caviar lime chipotle yoghurt	45
Chef's choice canapes selection (9pcs) beef tartare, mushroom tartlet, salmon rilette	50
Lobster Wellington to share truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine	130

All-Day dining menu available on request. Please inform us of any allergies and/or dietary requirements.

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THE CLARIDGE'S DRY MARTINI

"I am prepared to believe that a dry martini slightly impairs the palate, but think what it does for the soul"

GIN

No3 Gin	25
Crisp London Dry gin with a perfect balance of juniper, citrus and spice	
Bombay Premier Cru	26
A vibrant and citrus led gin with notes of Murcian lemon	
Monkey 47	28
47 Black Forest botanicals contribute to a complex & aromatic gin	
Claridge's Gin	30
Claridge's Gin is a masterful blend of botanicals with delicate chamomile and forced Yorkshire Rhubarb	

VODKA

Konik's Tail	26
Handcrafted with simplicity, balance, harmony and purpose	
Grey Goose	25
An ultra-smooth premium French vodka, crafted from winter wheat	
Ramsbury Estate	28
Single-estate English vodka with exceptional smoothness and clarity	
X Muse	30
A smooth and complex Scottish barley-based vodka	

All of the above Martinis will be served straight out the freezer at -19 with a spray of Noilly Prat vermouth and these will be 125ml Martinis. Other gins or vodkas that we serve from the menu will be done to your preference.

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CLARIDGE'S COCKTAIL BOOK

Claridge's Garibaldi	25
Campari, Orange, Passionfruit, Citrus	
The Flapper	25
Strawberries, Crème de Cassis, Billecart-Salmon, Le Réserve	
Cucumbagne	25
Hendricks's, Cucumber, Citrus, Billecart-Salmon, Le Réserve	
Osaka Punch	25
Roku, Peach, Oolong Tea, Citrus	
Mojito Royale	25
Eminente Reserva, Grapefruit, Citrus, Mint, Bitters, Billecart-Salmon, Le Réserve	
Bitter Orange	25
Plymouth, Grand Marnier, Campari, Sweet Vermouth, Muyu Vetiver Gris	
The Royal Stag	25
Dalmore 15yo, Campari, Sweet Vermouth, Bénédictine, Chocolate Bitters, Roasted Almond	
The Mayfair	27
Remy Martin XO, Carpano Antica, Laphroaig 10yo, Amaretto Disaronno	
Cherry Wood High Ball	27
The Macallan Double Cask 15yo, Carpano Antica, Cacao, Walnut, Cherry Soda	

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SIGNATURE COCKTAILS

Kennet Valley Ramsbury Vodka, Lillet Blanc, Aperol, Lychee, Citrus	25
Polisling Belvedere Pure, Cocchi Americano, Ginger Ale, Pineapple, Passionfruit	25
Apple Of My Eye No 3 Gin, Cocchi Americano, Dry Vermouth, Honey, Vanilla	25
Coconut Drop Bombay Premier Cru, St. Germain, Dry Vermouth, Coconut, Citrus	25
Fort Nelson Sour Michter's Bourbon, Grand Marnier, Orgeat, Citrus, Egg White	25
Silver Hour X Muse Vodka, Pear Liqueur, Elderflower, Citrus	25
Ancho Los Siete Misterios Doba-Yej Mezcal, Ancho Verde, Agave, Grapefruit, Citrus	25
Angel Share Glenfiddich 15yo, Mr Black, Carpano Antica, Hazelnut	25
Café Noir Laphroaig 10yo, Mr Black, Chocolate Fugit, Espresso	25

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NON-ALCOHOLIC

NON-ALCOHOLIC COCKTAILS

Spiced Mule	15
Seedlip Spice 94 (0.0%), Falernum, Lime, Ginger Ale	
Christopher's Crown	15
Tanqueray (0.0%), Christopher's Blackcurrant & Blueberry cordial, Lychee, Lime	
Tropical Hi-Baller	15
Clean Co Rum (0.5%), Orange, Orgeat, Lime & Toasted Pineapple	
Summer Spritz	15
Martini Vibrante (0.5%), Strawberry & Wild Idol Brut	
Clover-Sans	15
Tanqueray (0.0%), Saffron, Passionfruit, Grapefruit, Raspberry Soda	

NON-ALCOHOLIC SPARKLING

175ml / Bottle

Wild Idol, Brut, Germany <i>(c. 2024)</i>	20 / 90
Wild Idol, Rose, Germany <i>(c. 2024)</i>	20 / 90



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CHAMPAGNE BY THE GLASS

CHAMPAGNE AND SPARKLING

175ml / Bottle

Billecart-Salmon, Le Réserve <i>(c. NV)</i>	32 / 130
Pol Roger, Réserve <i>(c. NV)</i>	40 / 170
Ruinart, Blanc de Blancs <i>(c. NV)</i>	60 / 250
Billecart-Salmon, Le Rosé <i>(c. NV)</i>	45 / 210
Domaine Evremond, Classic Cuvée <i>(c. NV)</i> Kent, England	38 / 160

CHAMPAGNE AND SPARKLING

125ml / Bottle – by Coravin

Dom Pérignon <i>(c. 2017)</i>	75 / 420
Billecart-Salmon, Louis Salmon, Blanc de Blancs <i>(c. 2012)</i>	85 / 510
Pol Roger, Cuvée Sir Winston Churchill <i>(c. 2015)</i>	95 / 570
Billecart-Salmon, Le Clos Saint-Hilaire <i>(c. 2007)</i>	185 / 1110
Billecart-Salmon, Elisabeth Salmon Rosé <i>(c. 2012)</i>	80 / 480



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WINE BY THE GLASS

WHITE WINES

175ml / Bottle unless marked

Alvarinho, Pequenos Rebentos <i>(c. 2024)</i> Vinho Verde, Portugal	20 / 80
Chablis, Domaine Nathalie et Gilles Fèvre <i>(c. 2022)</i> Burgundy, France	22 / 90
Sancerre, La Guiberte, Domaine Gueneau <i>(c. 2024)</i> Loire Valley, France	24 / 90
Trebbiano d'Abruzzo, Valle Reale <i>(c. 2022)</i> Abruzzo, Italy	25 / 100
Riesling, Scharzhof, Weingut Egon Müller <i>(c. 2023)</i> Mosel, Germany	37 / 155
Chassagne-Montrachet, Vincent Girardin <i>(c. 2020)</i> Burgundy, France • 125ml by Coravin	45 / 180
Puligny-Montrachet 1er Cru, Les Champs-Gain, Domaine François Carillon <i>(c. 2022)</i> Burgundy, France • 125ml by Coravin	80 / 480
Ermitage, De L'Orée, M. Chapoutier <i>(c. 2017)</i> Rhône Valley, France • 125ml by Coravin	90 / 540
Chardonnay, Gaia & Rey, Gaja <i>(c. 2012)</i> Piedmont, Italy • 125ml by Coravin	210 / 1260

RED WINES

175ml / Bottle unless marked

Mon Cœur, J. L. Chave Sélection <i>(c. 2022)</i> Rhône, France	20 / 80
Chianti Classico, Castello di Albola <i>(c. 2024)</i> Tuscany, Italy	24 / 100
Espirit de Pavie <i>(c. 2017)</i> Bordeaux, France	25 / 100

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WINE BY THE GLASS

RED WINES • CONTINUED

Langhe Nebbiolo, Franco Rocca <i>(c. 2019)</i> Piedmont, Italy	30 / 125
Zinfandel, Juvenile, Turley <i>(c. 2023)</i> California, USA	35 / 140
Gevrey-Chambertin, Domaine David Duband <i>(c. 2022)</i> Burgundy, France	45 / 180
Valbuena 5°, Vega Sicilia <i>(c. 2018)</i> Ribera del Duero, Spain • 125ml by Coravin	75 / 450
Hermitage, La Chapelle, Paul Jaboulet Aîné <i>(c. 2006)</i> Rhône Valley, France • 125ml by Coravin	95 / 570
Saint-Julien, Château Leoville Las Cases <i>(c. 2001)</i> Bordeaux, France • 125ml by Coravin	140 / 850

ROSÉ WINE

175ml / Bottle

Rumor Rose <i>(c. 2025)</i> Provence, France	20 / 80
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SWEET & FORTIFIED WINES

100ml / Bottle

Tokaji Szamorodni, István Szepsy <i>(c. 2017)</i> Tokaj, Hungary	32 / 160
Château d'Yquem <i>(c. 2009)</i> by 375ml bottle • Sauternes, France	125 / 465
Tawny Port, Sandeman <i>(c. 20yrs)</i> by Rehoboam • Douro, Portugal	25 / 900
Oloroso VORS, Bodegas Tradicion <i>(c. 30yrs)</i> Jerez, Spain	23 / 170

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FOOD MENU

CAVIAR

Caviar with traditional condiments and blinis

Oscietra (30g)	170
Beluga (30g)	400

TO BEGIN

Ebi prawn tempura ponzu and coriander	28
Claridge's fried chicken lime chipotle yoghurt	35
Iberico ham croquette Manchego	22
■ Crudités garlic white bean hummus, sumac, crispy chickpeas	22
■ Grilled baby corn chilli, feta	16
■ Crispy potato black truffle dip	20
Smoked salmon rilette crème fraîche, lemon, dill	18
British charcuterie selection cornichons, chutney, toasted sourdough	24
■ Selection of British cheeses grapes, celery, walnut bread, chutney	30

FIRST COURSE

Severn and Wye smoked salmon crème fraîche, mustard seeds, pickled shallots	38
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FOOD MENU

FIRST COURSE • CONTINUED

- | | |
|---|----|
| Beef tartare | 42 |
| parmesan, chives, crispy shallot crumb, sourdough | |
| ☐ Burrata di Puglia | 36 |
| fennel, radicchio, clementine, basil, balsamic | |

MAIN COURSE

- | | |
|--|----|
| Fillet of Scottish salmon | 52 |
| apple, radish, kale salad, calamansi vinaigrette | |
| Baby chicken | 56 |
| tabbouleh, Fattoush salad, spiced yoghurt | |
| Jerusalem artichoke risotto | 38 |
| roasted artichoke, parmesan, celery, walnut | |

PIZZA AND PASTA

- | | |
|--|----|
| ☐ Spaghetti pomodoro | 34 |
| fresh basil | |
| Spaghetti Bolognese | 40 |
| beef ragout, tomato | |
| Lobster Rigatoni | 62 |
| datterini tomatoes, lobster bisque, basil, lemon | |
| ☐ Pizza Margherita | 30 |
| San Marzano tomatoes, mozzarella and basil | |
| Pepperoni pizza | 34 |
| cured chorizo cular, tomato, mozzarella | |
| ☐ Black truffle pizza | 38 |
| pecorino, mushrooms | |

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FOOD MENU

SANDWICHES

Claridge's Club sandwich	40
chicken, bacon, egg, lettuce, tomato, French fries	
Lobster roll	45
Scottish lobster, celery, Marie rose, crispy shallot, chives, French fries	
Claridge's beef burger	48
lettuce, balsamic onions, Comté, onion rings, French fries	
Wagyu beef sandwich	75
toasted brioche, grain mustard mayonnaise, French fries	
Fried chicken sandwich	44
toasted brioche, pickles, lettuce, French fries	

SIDES

Green garden salad, avocado	12
Tenderstem broccoli	12
Honey butter glazed carrots	12
Fine green beans, confit shallot	12
Mashed potato	12
French fries	12
Hand-cut chips	12
Truffled French fries	16

DESSERTS

Vanilla and caramel mille feuille	26
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FOOD MENU

DESSERTS • CONTINUED

Claridge's Chocolate dome almond praline, chocolate cookies, coffee ice cream	26
Apple and pear tart fine vanilla ice cream	22
Fromage blanc mousse plums, Shiso sorbet	26
Blackberry vacherin crème fraîche and tarragon	22
Ice-cream and sorbet choice of three: dark chocolate, Madagascan vanilla, coffee, caramel, passion fruit & mango, lemon, strawberry, blackberry, banana	20



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