

Claude's

New Year's Eve

JOHNNIE WALKER

BLACK

Ruby

19

Don Julio

CÎROC

Claude's

Bottle Service

Spirits

Sauvelle Vodka	£250.00
Cîroc Vodka	£250.00
Grey Goose	£350.00
Hendrick's Gin	£250.00
Roku Gin	£250.00
Tanqueray Ten	£350.00
Zacapa 23 Sistema Solera Rum	£260.00
Código 1530 Rosa Tequila	£270.00
Don Julio Blanco Tequila	£290.00
Patron El Alto	£819.00
Kah Reposado	£245.00
Casamigos Joven Espadin Mezcal	£385.00
Bandida Blanco	£426.00
Código 1530 Barrel Strength Tequila	£525.00
Bandida Reposado	£539.00
Miradiva Blanco	£581.00
Miradiva Reposado	£861.00
Miradiva Añejo	£2037.00

**All bottles include a selection of premium mixers.*

Champagne

Pommery Brut	£145.00
Pommery Blanc de Blancs	£180.00
Veuve Clicquot	£185.00
Laurent-Perrier Rosé	£185.00
Dom Pérignon	£445.00
Louis Roederer Cristal	£475.00

Cocktail Selection

£18.00

Claude's Margarita

Don Julio Blanco Tequila, Grand Marnier, lime juice

Carajilo Espresso Martini

Ketel One Vodka, Liquor 43, Patron XO, demerara sugar syrup,
cold brew / espresso

Bloody Negroni

Campari, Ojo de Dios Mezcal Hibiscus, Cocchi Rosso,
Bandida Mezcal, Amaro Montenegro, blood orange syrup

Spiced Manguerita

El Tequileño Blanco Tequila, Ancho Reyes Verde, mango purée,
lime juice, agave syrup

Flor & Stormy

Flor de Caña 18, lime, ginger beer, angostura bitters

Pomelo Paloma

Kah Blanco Tequila, Aluna pomelo & peach Liqueur, agave syrup,
lime juice, grapefruit soda

Non-Alcoholic

£12.00

Paloma

Everleaf Forest, grapefruit soda, agave, lime

Sakura No-Groni

Everleaf Mountain, cranberry juice, lychee juice, lime

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.

Champagne Selection

	125ml	Bottle
Pommery Royal Brut NV	£25.00	£145.00
Pommery Brut Rosé NV		£145.00
Bollinger Special Cuvée Brut, Reims		£155.00
Laurent-Perrier Rosé		£185.00
Pommery Blanc de Blancs		£180.00
Cristal Louis Roederer		£445.00

Wine Selection

WHITE	125ml	Bottle
Framingham Sauvignon Blanc, New Zealand	£12.00	£70.00
Shaw + Smith M3 Chardonnay, Australia		£85.00
Livio Felluga Pinot Grigio, Italy		£90.00
Givry Blanc 'Les Survivants', Burgundy		£105.00
Meursault Sous La Velle, Burgundy		£240.00

RED	125ml	Bottle
Bodega Colomé Malbec, Argentina	£12.00	£70.00
Bedoba Saperavi, Georgia		£75.00
Corte Giara Amarone, Italy		£95.00
Sonoma County Zinfandel, Seghesio, California, USA		£110.00
Poderi Aldo Conterno Barolo, Italy		£250.00
Chateauneuf-du-Pape Rouge, Chateau de Beaucasatel, Southern Rhone		£280.00

ROSÉ	125ml	Bottle
Château Miraval Rosé, Provence	£12.00	£70.00
Whispering Angel Cote de Provence Magnum		£150.00

Claude's

Celebration Platters

(serves 2-3)

Crispy Platter

£70.00

Red Prawn Truffles

Truffled shiitake mushroom, spring onion

Spicy Buttermilk Chicken Karaage

Nikkei rub, gochujang, lime, coriander, truffle mayo

Crispy Squid

Smoked Aji Amarillo emulsion

Guacamole **VG GF**

Tomato salsa, tostada chips

Sushi Platter

£98.00

Dressed O-toro Nigiri

Fatty tuna

Dressed Hamachi Nigiri

Yellowtail

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Sato Maki **GF**

Sea bass, salmon tartare, romano pepper, Chotto soy
flamed tableside

Truffled Avocado Roll **V GF**

Cucumber, sesame seeds, yuzu truffle soy

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Celebration Platters

(serves 2-3)

BBQ Platter

£90.00

Edamame VG GF

Sea salt

Pollo Peruano GF

Chicken, coriander, canchas,
pomegranate

Chuleta De Cordero Ahumada GF

Marinated & smoked lamb chops,
coriander, Peruvian chilli miso

King Oyster Mushroom Tostada VG GF

Pulled mushroom, smoked Aji
Panca, guacamole, lime, coriander

Dessert Platter

£35.00

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

Mochi Ice Cream Selection VG GF

Mango, coconut, green tea

Passion Fruit Crème Brûlée V GF

Sake-poached pineapple

**Last celebration platter orders at 12am*

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