



# CLARIDGE'S



## **CLARIDGE'S NODS TO ITS ROOTS, AS IT OPENS THE ART DECO DOORS TO CLARIDGE'S RESTAURANT AT THE LEGENDARY MAYFAIR HOTEL**

**Claridge's Restaurant** has opened its art deco doors onto Davies Street, as it embarks on a new era in its long history. The classically inspired but contemporary British restaurant is now operated in house by the hotel, in true Claridge's style. It was previously known as **Claridge's Restaurant** over 20 years ago. Much like Claridge's itself, with its welcoming approach and all day à la carte, it is set to be at the beating heart of the Mayfair community, appealing to Londoners and visitors alike.

**Claridge's Restaurant** is open for breakfast, lunch and dinner with the menu overseen by Irish born Coalin Finn who has previously worked at Inverlochy Castle, Davies and Brook and Sketch. Classically inspired dishes, enhanced with modern twists, showcase the finest locally sourced ingredients. Served from the kitchen's striking, marble-framed doors, starters include Buckwheat Crumpets, laden with soubise cream, truffle puree and slices of truffle and Dorset Snails with parsley and parmesan croute. The Plateau Fruits de Mer showcases oysters, lobster, langoustine, crab, clams, mussels and scallop, all meticulously prepared and dressed, for guests to indulge with no need for deshelling. For mains, dishes span from whole wild Turbot grenobloise to share, Pumpkin Agnolotti, to Grilled Native Lobster with crushed Jersey royals and sauce Américaine. Autumnal desserts include Blackberry Vacherin, a Chocolate Souffle Tart with cocoa nib ice cream and Citrus Baked

Alaska. A collection of all-British cheeses – sourced from Nottinghamshire to St. Andrew’s – are accompanied by seasonal chutney and plum crackers.

The restaurant has been designed by Bryan O’Sullivan Studio, with particular homage to the hotel’s art deco design heritage. A contemporary colour palette is complemented with Calcutta Viola marble and antique brass. Mosaic flooring, central leather banquettes and dramatic pendant lamps, in the style of art deco architect Joseph Hoffman, add a sense of true glamour to the space. The restaurant’s distinctive art deco starburst skylights were designed by Guy Oliver and artwork has been chosen from Claridge’s extensive private collection, with pieces from Sean Scully, Guggi, Richard Gorman and two new bespoke commissions by Brian Clarke. Daylight floods in from the expansive windows along Davies Street and an art-filled private dining room features a playful take on panelling by next gen artist Sam Wood.

The high-gloss tortoiseshell bar within Claridge’s Restaurant is the perfect Mayfair spot to order an aperitif or classic seasonal cocktail. Heroes include the Ambre Highball – a white wine spritzer with notes of stone fruit – and the Peach Piquant mixed with tequila and mezcal.

*Claridge’s Restaurant is open for breakfast and lunch Monday to Sunday, and dinner Monday to Saturday. Bookings can be made at <https://www.claridges.co.uk/restaurants-bars/claridges-restaurant/>*

## **ABOUT CLARIDGE’S**

At the centre of London's Mayfair, Claridge's, part of Maybourne, embodies grand English style, timeless glamour and intuitive and highly tailored service. It is London's art deco jewel, and home to elegant rooms and suites. From London's finest afternoon tea in The Foyer, to vintage champagnes at Claridge's Bar and The Fumoir, and cocktails at The Painter’s Room, all are part of the hotel's unique splendour and charm.

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