

Fera at Claridge's

Report

22 July 2015



Fera at Claridge's

Inspired by the constant changing of the seasons, Michelin-starred Fera at Claridge's is a creative and natural take on modern British cuisine. Our name, the Latin word for 'wild', reflects the powerful connection to nature that's at the heart of our restaurant. Renowned chef Simon Rogan's ever-changing à la carte and tasting menus capture the true essence of nature through its textures, tastes and sense of perpetual evolution.

Fera builds on the award-winning approach developed by Simon at his two-Michelin-starred L'Enclume, voted Best Restaurant in the UK by the Good Food Guide 2015. For Simon and his team, instinct, insight and invention are what matter. That and the finest organic ingredients, most of them nurtured by hand on Simon's farm in the Lake District, with others carefully sourced from trusted growers.

Harvested in their prime, these exceptional ingredients are combined with sensitivity, wit and ingenuity, often revealing unexpected new dimensions. At Fera, flavour is king, and change is a cherished constant. Our menu is regularly reimagined, and as each new ingredient arrives, the kitchen accepts the challenge and explores the opportunities with trademark creativity and technical skill.

To start

Duck cooked in duck fat, pickled beetroot, watercress and apple

Cod and parsley mousse, heritage tomato, kohlrabi and peas

Main course

Reg's corn-fed chicken, BBQ carrots, sprouting onions, chard, nettle and elderflower

Hake wrapped in cabbage leaf, crispy chicken skin, new potatoes and nasturtium

Hay-baked celeriac, hazelnut and king oyster mushrooms, beetroot, celery, horseradish

Dessert

Chocolate, chamomile ice cream, almond and apricot

Raspberries with buttermilk, elderflower and verbena

Additional course of British and Irish cheese 14.00
(As a dessert, £8 supplement)

3 courses for 39.00

Available at lunch time, Monday to Sunday

Amuse Bouche



Rosemary cracker with whipped cheese, red wine jelly and nasturtiums

Starters



Cod & Parsley mousse,
heritage tomatoes with
kohlrabi and peas



Duck cooked in Duck
fat, pickled beetroot,
watercress and apple

Main Course



Corn-fed Goosnargh
chicken with barbecue
carrots, sprouting onions
chard, nettle & elderflower



Hake wrapped in cabbage
leaf, crispy chicken
skin, new potatoes and
nasturtiums

Dessert



Raspberries with buttermilk,
elderflower and verbena



Chocolate, chamomile ice
cream, almond and apricots