
- FERA AT CLARIDGE'S -

The name Fera, which means 'wild' in Latin, reflects both the primal influence of nature and the highly seasonal ingredients favoured in Simon Rogan's cooking.

Simon Rogan launched Fera at Claridge's in May last year. His intuition for food is matched by exacting technical skills, evident in the successes of his other restaurants, including L'Enclume in Cartmel (where he holds two Michelin stars), and The French in Manchester. Fera at Claridge's received its first Michelin star less than five months after opening and was also rated Newcomer of the Year in both Harden's London Restaurants 2015 and Decanter Magazine. Simon's senior team includes Managing Director David Simms, Executive Chef Dan Cox and Restaurant Director Ben Hofer. British designer Guy Oliver has merged the original Art Deco elements of the 90-seat space with natural influences inspired by Simon Rogan's own style. One wall of the room, framing the open double entrance to the kitchen, has been hand-painted by American artist Linn Meyers. Other features include natural walnut tables (no tablecloths), glazed bronze lay lights, a nickel balustrade, leather seating in soft tones, and a dramatic tree in the centre of the room. A raised area of tables alongside the windows facing Davies Street looks onto a 'meadow' created by noted garden designer Tom Stuart-Smith. The tiny bar in one corner of the room features just five leather stools and a collection of prints by David Downton, Claridge's 'fashion artist in residence'. The private dining room accommodates up to 12, with two impressive works of art by Sergio Bustamante.



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To book, call 020 7107 8888 or email reservations@feraclaridges.co.uk and quote 'FT LP Menu'. Fera is located at 49 Brook Street, Mayfair, London W1K 4HR. For more information please visit www.feraatclaridges.co.uk

* Available daily for lunch and dinner. Available to maximum of six diners.
Any reservations subject to availability



MENU

A glass of Laurent-Perrier Brut

Stewed Rabbit with lovage
Pea mousse, crab and calamint
Seaweed wafer, sea herbs and salsify

Beetroots cooked over coals, fresh goats curds
roasted chicken skin, pickled radishes,
apple marigold

Halibut braised in larch cones, roasted asparagus,
creamed artichoke and morels

Grilled Cornish Lamb, salt baked turnips,
runner beans, Jersey royal emulsion,
sauce infused with ramson oil

Marinated strawberries with sorrel,
elderflower and buttermilk

Sweet cicely cake and sweet cheese
Muscovado dandelion creams
Hazelnut jelly

SET MENU

£55

PER PERSON

