

# FOYER & READING ROOM

---

## ALL DAY DINING MENU

*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 needs around 2,000 kcal a day. A discretionary 15% service charge will be added to your final account.*

## SALADS

	£	Kcal
GREEK SALAD <sup>(v)</sup> feta, olives, oregano, cucumber, tomato	36	466
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	32	769
LENTIL AND BEAN SALAD <sup>(v)</sup> chickpea, avocado, cavolo nero, sweet potato, English peas	32	442
BURRATA DI PUGLIA SALAD <sup>(v)</sup> heritage tomatoes, strawberry, basil	34	483
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14	235

## SANDWICHES

SMOKED SALMON WITH AVOCADO on toasted rye bread	35	590
LOBSTER ROLL butter poached lobster, seafood cocktail sauce, crispy shallot, chives	45	554
CLARIDGE'S CLUB egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie	36	1318
CHEESE TOASTIE <sup>(v)</sup> Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comte, French fries	45	960
FRIED CHICKEN SANDWICH toasted brioche, pickles, lettuce, mayonnaise, French fries	42	968
WAGYU BEEF SANDWICH brioche, grain mustard mayonnaise, French fries	75	671

## SOUPS

CORNISH LOBSTER BISQUE courgette, lobster oil	26	273
TOMATO SOUP <sup>(v)</sup> roasted plum tomatoes, basil	20	69
CHICKEN ELIXIR baby vegetables, orzo	26	117

## SEAFOOD

CAVIAR traditional condiments and buckwheat blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	400	202
ROCK OYSTERS served with three mignonettes; classic, cucumber & dill, rhubarb		
half dozen	28	150
dozen	56	300

## FIRST COURSE

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL lobster, crab and Marie Rose sauce	48	319
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds and soda bread	38	467
SEARED SCALLOP broccoli, lardo, chimichurri, spring greens	42	588
BEEF TARTARE red chicory, pickled quail egg, sorrel, Oscietra caviar	36	240
SEARED FOIE GRAS poached rhubarb salad, radicchio, sorrel	36	263
LEEK TERRINE (v) almond, lemon, nori	28	125
CHARRED ASPARAGUS (v) wild garlic pesto, confit egg yolk, Parmesan	38	649

## MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	62	730
DOVER SOLE MEUNIÈRE with capers and parsley	72	1268
SEARED SEA BASS cauliflower, Sauternes raisins, pine nut vinaigrette	52	656
ROASTED TURBOT smoked eel, leek, monks beard, apple, beurre blanc	64	481
CLARIDGE'S CHICKEN PIE wild mushrooms, lardons, parsley, French beans, mashed potato	46	1040
PIGEON D'ANJOU roasted breast, stuffed leg, English peas, Roscoff onion, white asparagus	54	623
LOIN OF VEAL green asparagus, morels, potato terrine, Madeira jus	75	661
BROCCOLI (v) endive, ponzu, nasturtium, lemon	38	212
ROASTED VEGETABLE TAGINE (v) flaked almond, coriander	42	421
CELERIAC & BLACK TRUFFLE RISOTTO (v) wild mushroom, Parmesan, celery	48	194

TO SHARE

	£	Kcal
LOBSTER WELLINGTON	120	2457
truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine		
800G 45-DAY DRY AGED CÔTE DE BOEUF	130	2393
pomme boulangère, charred onions, creamed spinach, Caesar romaine, chimichurri, peppercorn sauce		

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	782
broccoli, cucumber, lemon, dill salad		
DOVER SOLE (500gr)	72	989
capers, parsley, lemon		
BABY NORFOLK CHICKEN (180gr)	48	925
spiced yoghurt, Fattoush salad, French fries		
GRILLED LAMB CUTLETS (180gr)	54	678
caramelised onion, black pudding, English peas, mashed potato		
HEREFORDSHIRE BEEF FILLET (200gr)	78	1035
glazed maitake, pont neuf potatoes, watercress salad, Béarnaise		
WAGYU SIRLOIN (120gr)	125	702
charred onion, potato terrine, hen of the wood, peppercorn sauce		

PASTA AND PIZZA

SPAGHETTI POMODORO (vg)	30	405
fresh basil		
VEAL AND TRUFFLE CAPPELLETTI	48	538
Roscoff onion, black truffle		
LOBSTER RIGATONI	62	812
tomato, basil, lobster bisque		
PIZZA MARGHERITA (v)	28	834
San Marzano tomatoes, mozzarella, basil		
ROASTED VEGETABLE PIZZA (v)	32	858
courgette, red onion, mozzarella, aubergine		
PEPPERONI PIZZA	34	1014
cured chorizo cular, tomato, mozzarella		
BLACK TRUFFLE PIZZA (v)	38	926
pecorino, mushrooms		

SIDES

Green garden salad, avocado	12	89
Tenderstem broccoli	12	196
Sautéed spinach	12	207
English peas, onions	12	185
Garlic butter mushrooms	12	182
Mashed potato	12	370
French fries or hand cut chips	12	312
Truffled French fries	16	398