

# FOYER & READING ROOM

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DINNER

*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 require around 2,000 kcal a day.*

*A discretionary 15% service charge will be added to your final account.*

## TO BEGIN

	£	Kcal
CAVIAR BLINIS	60	170
crème fraiche, dill, Oscietra caviar		
EBI PRAWN TEMPURA	28	856
ponzu, coriander		
CLARIDGE'S FRIED CHICKEN	35	877
lime chipotle yoghurt		
IBERICO HAM CROQUETTE	22	423
Manchego		
CRUDITÉS (v)	22	73
roasted beetroot hummus		
SAVOURY BEIGNETS (v)	20	614
Gruyère, Parmesan, chive mayonnaise		

## SALADS

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

## SOUPS

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

## SEAFOOD

CAVIAR		
with traditional condiments and buckwheat blinis		
OSCIETRA (30g)	170	202
BELUGA (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, pickled shallots, 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 capers, 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 and 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 (v)	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 and 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
Jersey royals, fine herbs	12	241
Mashed potato	12	370
French fries	12	312
Hand cut chips	12	324
Truffled French fries	16	398

