

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
<b>crème fraiche, dill, grated egg, Oscietra caviar</b>		
EBI PRAWN TEMPURA	28	356
<b>ponzu, coriander</b>		
CLARIDGE'S FRIED CHICKEN	35	877
<b>lime chipotle yoghurt</b>		
IBERICO HAM CROQUETTE	22	423
<b>Manchego</b>		
CRUDITÉS <sup>(v)</sup>	22	73
<b>spiced carrot hummus</b>		
SAVOURY BEIGNETS <sup>(v)</sup>	20	614
<b>Gruyère, Parmesan, chive mayonnaise</b>		

## SALADS

GREEK SALAD <sup>(v)</sup>	36	466
<b>feta, olives, oregano, cucumber, tomato</b>		
CLARIDGE'S CAESAR SALAD	32	769
<b>anchovies, crispy bacon, Parmesan, croutons</b>		
AVOCADO, BACON AND BLUE CHEESE SALAD	32	442
<b>romaine lettuce, boiled egg, ranch dressing</b>		
BURRATA DI PUGLIA SALAD <sup>(v)</sup>	34	483
<b>delica pumpkin, beetroot, orange, walnut, radicchio</b>		
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14	235

## SOUPS

CORNISH LOBSTER BISQUE	28	273
<b>courgette, lobster oil</b>		
TOMATO SOUP <sup>(v)</sup>	22	69
<b>roasted plum tomatoes, basil</b>		
MUSHROOM SOUP <sup>(v)</sup>	26	117
<b>cep, black truffle, chives</b>		

## SEAFOOD

CAVIAR		
<b>with traditional condiments and blinis</b>		
OSCIETRA (30g)	170	202
BELUGA (30g)	400	202
ROCK OYSTERS		
<b>served with classic mignonette</b>		
<b>half dozen</b>	28	150
<b>dozen</b>	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	38	467
SEARED SCALLOP Ibercio pork, kohlrabi, apple, beurre blanc	44	416
BEEF TARTARE red chicory, confit egg, charred onions, nasturtium, Oscietra caviar	42	530
MARINATED BABY AUBERGINE (vg) herb purée, roasted garlic, coriander	36	240
HERITAGE BEETROOT (vg) baby beetroot, blackberry, apple, mint, black garlic	38	538
BRAISED LEEKS (v) hollandaise, crispy shallot, chives	28	125

## MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	62	730
DOVER SOLE MEUNIÈRE capers, parsley	72	1268
ROASTED HALIBUT heritage carrots, nasturtium, mustard seeds	52	460
MISO GLAZED SALMON fennel, sesame bok choy, pickled shimeji, wakame, crispy onion	48	402
FISH & CHIPS battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	42	402
CLARIDGE'S CHICKEN PIE wild mushrooms, lardons, parsley, French beans, mashed potato	48	1040
VENISON LOIN celeriac terrine, sautéed kale, redcurrant	56	540
VEAL SCHNITZEL fried egg, caper herb butter, tomato and rocket salad	48	426
ROASTED NORFOLK CHICKEN autumn truffle stuffing, wild mushrooms, black garlic	54	515
BROCCOLI (vg) bulgar salad, tenderstem, almond, chicory	42	584
JERUSALEM ARTICHOKE RISOTTO (v) confit artichokes, lovage, aged Parmesan	42	680

## TO SHARE

LOBSTER WELLINGTON truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine	120	2457
800G 45-DAY DRY AGED CÔTE DE BOEUF hand cut chips, green salad, tenderstem broccoli, peppercorn sauce, hollandaise	130	2393

## FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	782
broccoli, cucumber salad, dill		
DOVER SOLE (500gr)	72	989
capers, parsley, lemon		
BABY CHICKEN (180gr)	56	925
spiced yoghurt, couscous, cucumber salad		
IBERICO PORK PRESA (140gr)	54	678
butternut squash, sage, brown butter cider sauce		
HEREFORDSHIRE BEEF FILLET (200gr)	78	829
onion rings, watercress, chimichurri beef sauce, hand-cut chips		
WAGYU SIRLOIN (120gr)	125	702
stuffed shallot, kale, oyster mushroom, Bordelaise sauce		
CLARIDGE'S BEEF BURGER	45	960
baby gem lettuce, balsamic onions, Comte, French fries		

## PASTA AND PIZZA

SPAGHETTI POMODORO (vg)	32	405
fresh basil		
PENNE AL PESTO (v)	34	562
Parmesan, pine nuts		
DUCK PAPERDELLE	48	812
confit duck leg ragout, aged Parmesan, pistachio		
PIZZA MARGHERITA (v)	30	620
San Marzano tomatoes, mozzarella and basil		
PEPPERONI PIZZA	34	776
cured chorizo cular, tomato, mozzarella		
BLACK TRUFFLE PIZZA (v)	38	825
pecorino, mushrooms		

## SIDES

Green garden salad, avocado	12	180
Tenderstem broccoli	12	103
Sautéed spinach	12	112
Fine green beans	12	96
Garlic butter mushrooms	12	151
Mashed potato	12	370
New potatoes, fine herbs	12	162
French fries	12	312
Hand cut chips	12	324
Truffled French fries	16	398