

# FOYER & READING ROOM

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## 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 (v) feta, olives, oregano, cucumber, tomato	36	466
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	32	769
LENTIL AND BEAN SALAD (v) chickpea, avocado, cavolo nero, sweet potato, English peas	32	442
BURRATA DI PUGLIA SALAD (v) 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	38	1318
CHEESE TOASTIE (v) Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753
FRIED CHICKEN SANDWICH toasted brioche, pickles, lettuce, mayonnaise, French fries	42	968
WAGYU BEEF SANDWICH brioche, grain mustard mayonnaise, French fries	75	671
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comte, French fries	46	960

## SOUPS

CORNISH LOBSTER BISQUE courgette, lobster oil	28	273
TOMATO SOUP (v) roasted plum tomatoes, basil	22	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 classic mignonette		
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 sweetcorn, leek, chorizo, scallop roe	44	416
LANGOUSTINE potato herb gnocchi, shellfish bisque, baby summer vegetables	42	530
BEEF TARTARE red chicory, pickled quail egg, sorrel, Oscietra caviar	36	240
VEAL AND TRUFFLE CAPPELLETTI Roscoff onion, black truffle	38	538
LEEK TERRINE <sup>(v)</sup> almond, lemon, nori	28	125
COURGETTE FLOWER <sup>(v)</sup> ricotta stuffed courgette flower, lemon, basil	28	180

## MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	62	730
DOVER SOLE MEUNIÈRE capers and parsley	72	1268
SEARED SEA BASS artichoke, pickled onion, orange, nasturtium, Champagne sauce	52	460
FISH & CHIPS halibut, mushy peas, tartare sauce, hand-cut chips	48	402
CLARIDGE'S CHICKEN PIE wild mushrooms, lardons, parsley, French beans, mashed potato	48	1040
ROASTED DUCK BREAST duck leg croquette, charred plum relish, roasted garlic, glazed onion	54	540
VEAL SCHNITZEL fried egg, caper herb butter, tomato and rocket salad	48	426
HERITAGE TOMATO TART TATIN <sup>(vg)</sup> basil, olive, feta, lemon	42	584
ENGLISH PEA RISOTTO <sup>(v)</sup> girolles, broad beans, Parmesan	42	680

## 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
charred onions, creamed spinach, tenderstem broccoli, French fries, chimichurri, peppercorn sauce		

## FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	782
broccoli, cucumber salad, dill		
DOVER SOLE (500gr)	72	989
capers, parsley, lemon		
BABY NORFOLK CHICKEN (180gr)	56	925
spiced yoghurt, Fattoush salad, French fries		
GRILLED LAMB CUTLETS (180gr)	54	678
English peas, baby gem lettuce, buttermilk, mint		
HEREFORDSHIRE BEEF FILLET (200gr)	78	829
onion rings, watercress, chimichurri beef sauce, hand-cut chips		
WAGYU SIRLOIN (120gr)	125	702
charred onion, pommes Anna, king oyster mushroom, peppercorn sauce		

## PASTA AND PIZZA

SPAGHETTI POMODORO (vg)	32	405
fresh basil		
PENNE AL PESTO (v)	34	562
penne, Parmesan, pine nuts		
LOBSTER RIGATONI	62	812
tomato, basil, lobster bisque		
PIZZA MARGHERITA (v)	30	620
San Marzano tomatoes, mozzarella, 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
French fries or hand cut chips	12	312
Truffled French fries	16	398