

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, 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 (v)	22	73
<b>English pea hummus</b>		
SAVOURY BEIGNETS (v)	20	614
<b>Gruyère, Parmesan, chive mayonnaise</b>		

SALADS

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

SOUPS

CORNISH LOBSTER BISQUE	28	273
<b>courgette, lobster oil</b>		
TOMATO SOUP (v)	22	69
<b>roasted plum tomatoes, basil</b>		
CHICKEN ELIXIR	26	117
<b>baby vegetables, orzo</b>		

SEAFOOD

CAVIAR		
<b>with traditional condiments and buckwheat blinis</b>		
OSCIETRA (30g)	170	202
BELUGA (30g)	400	202
ROCK OYSTERS		
<b>served with classic mignonette</b>		
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 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 (v) almond, lemon, nori	28	125
COURGETTE FLOWER (v) 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, 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 (vg) basil, olive, feta, lemon	42	584
ENGLISH PEA RISOTTO (v) girolles, broad beans, 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 charred onions, creamed spinach, tenderstem broccoli, French fries, chimichurri, peppercorn sauce	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 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		
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
penne, Parmesan, pine nuts		
LOBSTER RIGATONI	62	812
tomato, basil, lobster bisque		
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
French fries	12	312
Hand cut chips	12	324
Truffled French fries	16	398