

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 (v) feta, olives, oregano, cucumber, tomato	36	466
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	32	769
LENTIL BEAN SALAD (v) chickpea, avocado, sweet potato, green kale, cherry tomato	32	442
BURRATA DI PUGLIA SALAD (v) bitter leaf salad, roasted pear, blood orange, walnut	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
MUSHROOM SOUP (v) cep, black truffle, chives	26	117

SEAFOOD

CAVIAR traditional condiments and blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	400	202
ROCK OYSTERS served with classic mignonette		
each	5.5	25
half dozen	33	150
dozen	66	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 Iberico pork, kohlrabi, apple, beurre blanc	44	416
BEEF TARTARE red chicory, confit egg, charred onions, nasturtium, Oscietra caviar	42	240
MARINATED BABY AUBERGINE (vg) herb purée, roasted garlic, coriander	28	240
GOLDEN BEETROOT (v) pickled beetroot, horseradish, dill, sourdough	30	437
ROASTED CAULIFLOWER (vg) buckwheat, za'atar, pickled walnut, apple	28	320

MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	62	730
DOVER SOLE MEUNIÈRE capers and parsley	72	1268
MISO GLAZED SALMON roasted fennel, wakame, shimeji mushroom, beurre blanc	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
LAMB LOIN braised lamb shoulder, romesco, fine herbs, buttermilk lamb jus	56	540
BEEF FILLET Tournedos pan seared foie gras, potato rosti, spinach, black truffle	84	680
VEAL SCHNITZEL fried egg, caper herb butter, tomato and rocket salad	48	426
GRILLED HISPI CABBAGE (vg) roasted garlic, kimchi, crispy onion, radicchio	38	584
WILD MUSHROOM AND TRUFFLE RISOTTO (v) shitake, chives, aged Parmesan	42	680

TO SHARE

	£	Kcal
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) fennel salad, dill, blood orange	52	782
DOVER SOLE (500gr) capers, parsley, lemon	72	989
BABY CHICKEN (180gr) spiced yoghurt, couscous, cucumber salad	56	925
HEREFORDSHIRE RIBEYE OF BEEF (200gr) caramelised onion, celeriac, café de Paris	60	829
WAGYU SIRLOIN (120gr) stuffed shallot, kale, oyster mushroom, Bordelaise sauce	125	702

PASTA AND PIZZA

SPAGHETTI POMODORO (v) fresh basil	32	405
CONCHIGLIE ALLA NORMA (v) aubergine, tomato, ricotta	34	562
LOBSTER RIGATONI datterini tomatoes, lobster bisque, basil, lemon	62	812
PIZZA MARGHERITA (v) San Marzano tomatoes, mozzarella, basil	30	620
PEPPERONI PIZZA cured chorizo cular, tomato, mozzarella	34	776
BLACK TRUFFLE PIZZA (v) pecorino, mushrooms	38	825

SIDES

Green garden salad, avocado	12	180
Sautéed baby button mushrooms, garlic butter	12	151
Roast chantenay carrots, caraway seeds	12	112
Wilted seasonal greens, herb butter	12	96
Tenderstem broccoli	12	103
Fine green beans, confit shallot	12	96
Mashed potato	12	370
New potatoes, fine herbs	12	162
French fries	12	312
Hand cut chips	12	324
Truffled French fries	16	398