

FOYER
&
READING
ROOM

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, grated egg, Oscietra caviar		
EBI PRAWN TEMPURA	28	356
ponzu, coriander		
CLARIDGE'S FRIED CHICKEN	35	877
lime chipotle yoghurt		
IBERICO HAM CROQUETTE	22	423
Manchego		
CRUDITÉS ^(v)	22	73
spiced carrot hummus		
LOBSTER MACARONI CHEESE CROQUETTE ^(v)	22	385
lobster mayonnaise		

SALADS

GREEK SALAD ^(v)	36	466
feta, olives, oregano, cucumber, tomato		
CLARIDGE'S CAESAR SALAD	32	769
anchovies, crispy bacon, Parmesan, croutons		
LENTIL BEAN SALAD ^(v)	32	442
chickpea, avocado, sweet potato, green kale, cherry tomato		
BURRATA DI PUGLIA SALAD ^(v)	34	483
butter leaf salad, roasted pear, blood orange, walnut		
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14	235

SOUPS

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

SEAFOOD

CAVIAR		
with traditional condiments and blinis		
OSCIETRA (30g)	170	202
BELUGA (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 Ibercio pork, kohlrabi, apple, beurre blanc	44	416
BEEF TARTARE red chicory, confit egg, charred onions, nasturtium, Oscietra caviar	42	240
MARINATED BABY AUBERGINE <small>(vg)</small> herb purée, roasted garlic, coriander	28	240
GOLDEN BEETROOT <small>(v)</small> pickled beetroot, horseradish, dill, sourdough	30	437
ROASTED CAULIFLOWER <small>(vg)</small> 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, 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 <small>(vg)</small> roasted garlic, kimchi, crispy onion, radicchio	38	584
WILD MUSHROOM AND TRUFFLE RISOTTO <small>(v)</small> shitake, chives, 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
fennel salad, dill, blood orange		
DOVER SOLE (500gr)	72	989
capers, parsley, lemon		
BABY CHICKEN (180gr)	56	925
spiced yoghurt, couscous, cucumber salad		
HEREFORDSHIRE RIBEYE OF BEEF	60	829
caramelised onion, celeriac, café de Paris		
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 (v)	32	405
fresh basil		
CONCHIGLIE ALLA NORMA (v)	34	562
aubergine, tomato, ricotta		
LOBSTER RIGATONI	62	812
datterini tomatoes, lobster bisque, basil, lemon		
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
Sautéed baby button mushrooms, garlic butter	12	151
Roast chantenay carrots, caraway seeds	12	112
Wilted seasonal greens, herb butter	12	103
Tenderstem broccoli	12	151
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