

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
SALAD NIÇOISE seared tuna, olives, green beans, potato, quail egg	34	499
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, parmesan, croutons	30	695
SUPERFOOD SALAD avocado, beans, lentils, feta, spring onion, courgette	30	562
BURRATA DI PUGLIA SALAD roasted fennel, orange, radicchio, dill	30	483
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	12	235

SANDWICHES

SMOKED SALMON WITH AVOCADO on toasted rye bread	32	642
LOBSTER ROLL butter poached lobster, seafood cocktail sauce, crispy shallot, chives	42	350
CLARIDGE'S CLUB egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie	35	897
DORRINGTON HAM AND GRUYÈRE tomato chutney, toasted white bread	28	682
CLARIDGE'S BEEF BURGER Cheddar, onion chutney, French fries	42	1207

SOUPS

CORNISH LOBSTER BISQUE courgette, lobster oil	24	410
TOMATO SOUP tomatoes, basil	20	35
MINISTRONE SOUP courgette, carrot, tomato, orzo	20	117

SEAFOOD

CAVIAR traditional condiments and buckwheat blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	390	202
ROCK OYSTERS served with three mignonettes; classic, cranberry, spiced pumpkin		
half dozen	28	150
dozen	56	300

FIRST COURSE

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL lobster, crab and Marie Rose sauce	45	256
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds and soda bread	35	376
SEARED SCALLOPS kohlrabi, lemon verbena, Champagne sauce	36	371
BEEF TARTARE red chicory, pickled quail egg, sorrel, Oscietra caviar	35	287
SEARED FOIE GRAS quince, pain d'épice, cinnamon	35	562
ARTICHOKE SALAD wild mushrooms, chicory, artichoke barigoule, lovage	32	422

MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	58	730
DOVER SOLE MEUNIÈRE with capers and parsley	65	1268
MISO GLAZED SALMON braised fennel, pak choi, spring onion, lime	52	782
CLARIDGE'S CHICKEN PIE French beans, mashed potatoes, bacon	45	925
LOIN OF VENISON salsify, pickled cabbage, pain perdu, juniper	52	496
GRILLED VEAL CHOP Parma ham, orzo gratin	75	658
PURPLE SPROUTING BROCCOLI wild rice, broccoli salad, endive, nasturtium	36	156
HERITAGE CARROT Miso roasted carrots, cumin, wild garlic oil	36	182
ROASTED VEGETABLE TAGINE flaked almond and coriander	40	820
CELERIAC AND BLACK TRUFFLE RISOTTO wild mushroom, parmesan, celery	45	194

TO SHARE

	£	Kcal
LOBSTER WELLINGTON truffle French fries, broccoli, sautéed spinach, green salad, sauce Americaine	114	3630
800G 45-DAY DRY AGED CÔTE DE BOEUF sautéed mushrooms, onion rings, green salad, grilled cherry tomatoes, chimichurri and Béarnaise sauce, French fries	112	3492

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr) confit fennel, salsa verde	52	625
DOVER SOLE (500gr) capers and parley	65	989
BABY NORFOLK CHICKEN (180gr) spiced yoghurt, Fattoush salad	56	322
LAMB CUTLETS (180gr) spring onion, mashed potato, green beans, mint sauce	56	786
HEREFORDSHIRE BEEF FILLET (200gr) smoked bone marrow, pont neuf potatoes, Béarnaise	75	387

PASTA AND PIZZA

SPAGHETTI BASILICO fresh basil	28	672
LAMB SHOULDER PAPPARDELLE parmesan, parsley	38	438
LOBSTER RIGATONI tomato, basil, lobster bisque	58	672
PIZZA MARGHERITA San Marzano tomatoes, mozzarella and basil	25	704
PEPPERONI PIZZA cured chorizo cular, tomato, mozzarella	32	1014
BLACK TRUFFLE PIZZA pecorino, mushrooms	34	1326

SIDES

Green garden salad, avocado	12	89
Tenderstem broccoli	12	196
Portobello mushroom, garlic butter	12	207
Sautéed spinach	12	182
Charred corn, roast pepper, chipotle	12	175
Buttered new potatoes with dill	12	227
Mashed potato	12	370
French fries/ Hand cut chips	12	312
Truffled French fries	14	398