

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.

TO BEGIN

	£	Kcal
SCALLOP CEVICHE	24	170
yuzu kosho, kale, apple, hazelnut		
EBI PRAWN TEMPURA	26	856
ponzu, coriander		
CLARIDGE'S FRIED CHICKEN	32	320
lime chipotle yoghurt		
BLACK TRUFFLE ARANCINI	22	423
wild mushroom, black truffle, parmesan		
CRUDITÉS	22	73
coco bean hummus		
HERITAGE BEETROOT SALAD	20	83
goat cheese mousse, walnuts, watercress		
SALADS		
SALAD NIÇOISE	34	499
seared tuna, olives, green beans, potato, quail egg		
CLARIDGE'S CAESAR SALAD	30	695
anchovies, crispy bacon, parmesan, croutons		
SUPERFOOD SALAD	30	562
avocado, beans, lentils, feta, spring onion, courgette		
BURRATA DI PUGLIA SALAD	30	562
roasted beetroot, rocket, mint, clementine, shallot		
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	12	142
SOUPS		
COPNISH LORSTED RISOLIF	24	410
CORNISH LOBSTER BISQUE courgette, lobster oil		
TOMATO SOUP	20	35
tomatoes, basil		
BUTTERNUT SQUASH SOUP	20	117
black truffle cream		
SEAFOOD		
CAVIAR		
with traditional condiments and buckwheat blinis		
OSCIETRA (30g)	170	202
BELUGA (30g)	390	202
ROCK OYSTERS		
served with three mignonettes; classic, cranberry, pear and pine		
half dozen	28	150
dozen	56	300

FIRST COURSE

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL	45	256
lobster, crab and Marie Rose sauce SEVERN AND WYE SMOKED SALMON	35	376
crème fraîche, mustard seeds, pickled shallots, soda bread	33	370
BEEF TARTARE	35	287
red chicory, pickled quail egg, sorrel, Oscietra caviar		
SEARED FOIE GRAS	35	562
poached pear, pain d'épice, cinnamon		
ARTICHOKE SALAD	32	422
wild mushrooms, chicory, artichoke barigoule, lovage		
MAIN COURSE		
CLARIDGE'S LOBSTER RISOTTO	58	730
butter poached lobster, spring onion and coastal herbs		
DOVER SOLE MEUNIÈRE	65	1268
with capers and parsley		
MISO GLAZED SALMON	52	782
braised fennel, pak choi, spring onion, lime		
CLARIDGE'S CHICKEN PIE	45	925
French beans, mashed potatoes, bacon		
LOIN OF VENISON	52	496
salsify, pickled cabbage, pain perdu, juniper		
GRILLED VEAL CHOP	75	658
Parma ham, orzo gratin		
PURPLE SPROUTING BROCCOLI	36	156
wild rice, broccoli salad, endive, nasturtium		
MARINATED ROAST CELERIAC	36	182
barley salad, fennel, dill		
ROASTED VEGETABLE TAGINE	40	820
flaked almond and coriander	45	194
CELERIAC AND BLACK TRUFFLE RISOTTO	13	151
wild mushroom, parmesan, celery		
TO SHARE		
	£ 114	Kcal 4 3630
LOBSTER WELLINGTON truffle French fries broccoli sautéed spinach green salad sauce Americaine	112	t 363U
truffle French fries, broccoli, sautéed spinach, green salad, sauce Americaine 800G 45-DAY DRY AGED CÔTE DE BOEUF	112	2 3492
onion rings, green salad, grilled cherry tomatoes, chimichurri and Béarnaise sauce, French fries	112	3172

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	625
broccoli, cucumber, lemon, dill salad		
DOVER SOLE (500gr)	65	989
capers and parley		
BABY NORFOLK CHICKEN (180gr)	56	322
spiced yoghurt, Fattoush salad	F.C	707
LAMB CUTLETS (180gr)	56	786
crushed new potatoes, green beans, mint, anchovy	75	387
HEREFORDSHIRE BEEF FILLET (200gr)	73	307
glazed maitake, pont neuf potatoes, Béarnaise, watercress salad		
PASTA AND PIZZA		
SPAGHETTI BASILICO	28	672
fresh basil		
POTATO PARMESAN GNOCCHI	42	438
chestnut, wild mushroom, nasturtium		
LOBSTER RIGATONI	58	672
tomato, basil, lobster bisque		
PIZZA MARGHERITA	25	704
San Marzano tomatoes, mozzarella and basil		
PEPPERONI PIZZA	32	1014
cured chorizo cular, tomato, mozzarella	2.4	1226
BLACK TRUFFLE PIZZA	34	1326
pecorino, mushrooms		
SIDES		
Green garden salad, avocado	12	89
Tenderstem broccoli	12	196
Brussel sprouts with lardons	12	207
Sautéed spinach	12	182
Glazed carrot and parsnip	12	175
Roast potatoes	12	227
Mashed potato	12	370
French fries	12	312
Hand cut chips	12	324
Truffled French fries	14	398