

CLARIDGE'S BAR

FOOD MENU

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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 12.5% service charge will be added to your final account.

SEAFOOD

	£	Kcal
Oscietra caviar (30g) with condiments and buckwheat blinis	140	202
Maldon oysters with Mignonette sauce		
half dozen	24	150
dozen	48	300

TO BEGIN

English cheese board	26	417
Crudités with delicata pumpkin hummus	21	73
Prawn tempura, ponzu and coriander	25	342
Sea trout ceviche with grapefruit and sorrel	20	170
Claridge's fried chicken, lime buffalo yoghurt	32	320
Ox cheek croquettes with tarragon and cucumber relish	21	342
Roasted heritage baby beetroot with lovage and yoghurt	17	83
Deep fried pickles with blue cheese dip	17	322

FIRST COURSE

Beef tartare, red chicory, pickled quail egg, sorrel, Oscietra caviar	30	287
Superfood salad with grains, lentils, cavolo nero, sweet potato and avocado	28	838
Claridge's Caesar salad with anchovies, crispy bacon and parmesan croutons	28	499
Cobb salad with gem lettuce, tomato, avocado, bacon, egg and blue cheese	28	695
Roasted heritage beetroot, goat's cheese, walnuts and watercress	30	287

MAIN COURSE

	£	Kcal
Seared halibut, courgette, Jerusalem artichoke, lovage and nasturtium	45	782
Roasted chicken breast with salsify, grapes, cavolo nero, oyster mushrooms, lemon thyme	45	607
Claridge's beef burger with caramelised red onion, Comté, mushroom mayonnaise and French fries	36	1125
Add pan seared foie gras	20	242
Chicken katsu burger, katsu sauce, kimchi, pickled cucumber, coriander, French fries	34	789
Za'atar roasted cauliflower with lettuce, parsley and lemon tahini	36	156

PIZZA AND PASTA

Spaghetti pomodoro and basilico	28	195
Mafaldine with beef ragout and parmesan	37	718
Tagliolini with black truffle butter sauce	37	672
Pizza Margherita, San Marzano tomatoes, mozzarella and basil	22	704
Parma pizza with mozzarella, prosciutto and rocket	34	1013
Pizza quattro formaggi	32	1326

TO SHARE

800g 45-day dry aged Côte de Boeuf, sautéed wild mushrooms, rosemary sautéed potatoes with garlic aioli, watercress and beetroot salad, garden salad and Béarnaise sauce	102	1336
Lobster Wellington, truffle French fries, glazed parsnips and carrots, green salad, sauce Americaine	98	3630

SIDES

	£	Kcal
Green salad with avocado	9	89
Roasted Brussels sprouts with lardons	9	196
Honey glazed carrots and parsnips	9	156
Braised red cabbage	9	187
Rosemary roasted potatoes	9	227
Mashed potato puree	9	370
French fries	9	312
Hand cut chips	9	261
Truffled French fries	12.5	398

DESSERTS

Guanaja chocolate mousse, buckwheat praline	20	757
Exotic fruit vacherin, coconut meringue	20	310
Vanilla mille-feuille with caramel sauce	20	361
Ice-cream and sorbet (choice of three): dark chocolate,	20	431/
Madagascan vanilla, pistachio, coffee, strawberry, coconut, lemon, mango		283