#### 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.

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

### SHARING ITEMS

Caviar with buckwheat blinis	(30g per serve)
sour cream, chopped onions, parsley and grated egg	
Beluga	£380
Oscietra	£182
Platinum	£122
Rock oysters with shallot vinegar and lemon	
half dozen/dozen	£20/£40
Sushi and sashimi	
crab and coriander maki (2pc)	
salmon and avocado ura maki (2pc)	
crisp shallot maki (2pc)	
vegetable maki (2pc)	
salmon and tuna sashimi (6pc)	£30
Tuna tartare	
ponzu dressing (4 servings)	£22
Smoked salmon Moscovite cornets	
horseradish cream and Platinum caviar (9pc)	£32
Cornish crab with toastead brioche and Marie Rose sau	ıce (4pc) £16
Lobster wellington with truffle French fries	£86
Sole goujons with tartare sauce	£24
Prawn tempura with chilli, carrot and soy dip (9pc)	£28

# SHARING ITEMS

Chef's dozen	
asparagus barquette with peas and verbena (pc)	
lobster and almond choux with Oscietra caviar (3pc)	
duck rolls and plum sauce (4pc)	
tempura prawns, chilli, carrot and soy dip (3pc)	£26
Duck rolls with plum jam (9pc)	£24
Chicken drummets with spiced tomato (6pc)	£20
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Gougères with smoked paprika and sweet corn (6pc)	£14
	620
Terrine of foie gras with raspberry jelly and brioche feuilletine	£30

### PIZZA

Margherita tomato, mozzarella and basil	£25
Valentina tomato, bresaola, parmesan and rocket	£28

## SALADS

Claridge's Caesar salad with anchovies	
crisp pancetta and parmesan croutons	£26
Chopped Cobb salad with gem lettuce, watercress	
avocado, bacon, tomato, egg and Roquefort	£26
English Garden salad with heritage tomatoes, asparagus	
hens egg, candy beetroot and mustard dressing	£26
Superfood salad with red quinoa, broccoli, baby spinach	
crushed avocado, edamame and lemon dressing	£26
All salads can be served with the following	
crisp tofu or grilled chicken breast	£6
grilled salmon or prawns	£6
poached lobster	£10
Claridge's seafood cocktail with lobster	
langoustine, crab and Marie Rose sauce	£30
Burrata with heritage tomatoes and basil	£24

### SANDWICHES

Claridge's club with egg, tomato, lettuce and mayonnaise	
grilled chicken and bacon on toasted pain de mie	£25
Aberdeen Angus beef burger	
Swiss cheese, tomato and hand cut chips	£30
Roast sirloin of beef with red pepper	
rocket and horseradish on toasted pain de mie	£25
Steak sandwich with tomato, parmesan, béarnaise sauce	
on toasted sourdough with French fries	£35
Smoked salmon with avocado	
on toasted rye bread	£26
Open crab and cucumber sandwich	
crème fraîche on soda bread	£26
Avocado, lettuce, tomato with egg and mayonnaise	
on toasted pain de mie	£22

# MAIN COURSES

Seared fillet of Scottish salmon mousseline potato, tomato and basil compote	£36
Fish and chips with battered cod pickled quail's egg and pea purée served with hand-cut chips	£28
Veal schnitzel with fried duck egg asparagus and morels	£39
Claridge's steak tartare with egg yolk horseradish, rye toast and French fries	£32
Mafalde with ossobuco ragout tomato and Madeira	£26
Bucatini with Brixham squid bolognese grated bottarga	£26
Agnolotti of truffled ricotta peas and broad beans	£28
SIDES	
green salad with avocado rocket and parmesan salad	£8
hand-cut chips	£8
truffle French fries	£12

### DESSERTS

Icecream cornets (9pc)	£18
Grué de cacao crème brûlée with orange madeleines	£16
Mini macarons coffee, pistachio and passion fruit (9pc)	£16
Petit choux strawberry compote and lemon curd	£16
Coffee and caramel bar chocolate Genoise and feuilletine (5pc)	£16
Cheese selection British cheeses, fig, celery, grapes, artisanal bread	£22