

# FOYER & READING ROOM

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## 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.*

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

## 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

## SANDWICHES

Claridge's club with egg, tomato, lettuce, 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 fraiche on soda bread £26

Avocado, lettuce, tomato with egg and mayonnaise  
on toasted pain de mie £22

## FIRST COURSES

Claridge's seafood cocktail with lobster  
langoustine, crab and Marie Rose sauce £30

Terrine of foie gras with raspberry jelly  
brioche feuilletine £30

Severn and Wye smoked salmon with crème fraîche  
pickled mustard seeds and soda bread £28

Claridge's steak tartare with egg yolk  
horseradish and rye toast £26

Seared Portland scallops with pink radicchio  
grapefruit, broad beans and Hollandaise £28

Burrata with heritage tomatoes and basil £24

Cornish crab with cucumber and lemon £30

## SOUPS

Chicken elixir with courgette, orzo, tomato  
girolles and basil £15

Cornish lobster bisque  
lobster tortellini and rock samphire £16

Roast tomato soup  
olive and parmesan palmiers £15

## MEAT AND POULTRY

Tournedos of beef with mousseline potatoes  
baby carrots, white asparagus and truffle £48

Roast rack of Kent lamb with pointed cabbage  
pommes Anna and rosemary sauce £44

Veal schnitzel with fried duck egg  
asparagus and morels £39

Claridge's chicken pie with French beans  
mashed potatoes £34

Roast breast of Norfolk chicken with summer truffle  
foie gras tourte and walnut dressing £40

## FISH AND CRUSTACEA

Seared fillet of Scottish salmon  
mousseline potatoes, tomato and basil compote £36

Roast halibut with langoustine, courgette  
pea and parmesan broth £42

Dover Sole "Grilled or Meunière" with French beans  
hasselback potatoes and crème fraîche £48

Claridge's Cornish lobster risotto  
truffle sauce £47

Grilled turbot with Nantaise sauce (serves 2)  
smoked Cornish potatoes  
baby spinach and courgettes salad £82

Lobster Wellington with sauce Américaine (serves 2)  
green salad with avocado and truffle French fries £86

## PASTA AND GRAINS

Mafalde with ossobuco ragout  
tomato and Madeira £26

Bucatini with Brixham squid bolognese  
grated bottarga £26

Agnolotti of truffled ricotta  
with peas and broad beans £28

Confit aubergine with hummus, moutabel  
bulgur wheat and pomegranate £28

## GRILLS

Scottish salmon £33  
Cornish turbot £42  
Scottish halibut £38

Aberdeen Angus sirloin steak (280g) £38  
Aberdeen Angus fillet steak (200g) £42  
Kentish lamb cutlets (3) £40  
Rose veal loin (190g) £40  
Breast of Norfolk chicken £30

## SIDE DISHES

Green salad with avocado  
Rocket and parmesan salad  
Baby spinach and courgette salad £8

French beans with hazelnut and white balsamic  
Broccoli with toasted almonds  
Wilted leaf spinach  
Honey roast Heritage carrots and pumpkin seeds £8

Mashed potatoes  
Smoked Cornish potatoes  
Hasselback potatoes and crème fraîche  
Hand-cut chips or French fries £8  
Truffle French fries £12