

FOYER  
&  
READING  
ROOM

---

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.*

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

## CANAPÉS

Smoked salmon Moscovite cornets horseradish cream and Platinum caviar (9pc)	£32
Chef's dozen asparagus barquette with peas and verbena (3pc) lobster and almond choux with Oscietra caviar (3pc) duck rolls and plum sauce (4pc) tempura prawns, chilli, carrot and soy dip (3pc)	£26
Cornish crab with toast bread brioche Marie Rose sauce (4pc)	£16
Gougères with smoked paprika and sweet corn (6pc)	£14

## SEAFOOD

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

## 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 potato, 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 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 Truffle French fries	£8 £12