

# 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.*

## SEAFOOD

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Caviar with buckwheat blinis	30g
Beluga	£220
Oscietra	£100
Rock oysters with shallot vinegar and lemon	
half dozen/dozen	£20/£40

## CANAPÉS

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Smoked salmon Moscovite cornets	
horseradish cream, Oscietra caviar (9pc)	£32
Prawn tempura with carrot, chilli and soy dip (9pc)	£28
Truffle gougères with Gruyère (6pc)	£16
Duck rolls with peppered blackberry sauce (9pc)	£24
Chef's dozen	
Cornish crab tartlet, tuna and caviar (3pc)	
datterini tomatoes, olive cream, basil, pine nuts (3pc)	
duck rolls, peppered blackberry sauce (4pc)	
tempura prawns, chilli, carrot and soy dip (3pc)	£26

## SANDWICHES

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Claridge's club with egg, tomato, lettuce, mayonnaise, grilled chicken and bacon on toasted pain de mie	£25
Smoked salmon with avocado on toasted rye bread	£26
Roast sirloin of beef with burgundy butter, pickled shallots, horseradish cream on toasted rye	£25
Aberdeen Angus beef burger	
Swiss cheese, tomato and hand cut chips	£30
Steak sandwich on pain de mie, tomato, mustard tarragon Hollandaise with French fries	£35
Avocado, lettuce, tomato with egg and mayonnaise on toasted pain de mie	£22

## SALADS

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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
Summer salad, datterini tomatoes, asparagus, French beans, heritage carrots, grain mustard dressing	£26
Superfood salad with red quinoa, tahini walnuts, tradivo sweet potato, pomegranate, avocado	£26
All salads can be served with the following:	
crisp tofu or grilled chicken breast	£6
grilled salmon or prawns	£6
Cornish lobster	£10

## FIRST COURSES

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Tuna tartare with tomatoes, lemon and basil	£26
Severn and Wye smoked salmon with crème fraîche, pickled mustard seeds and soda bread	£28
Cornish crab with cucumber and lemon	£30
Seared Portland scallops with pink radicchio, grapefruit, broad beans and Hollandaise	£30
Claridge's seafood cocktail with lobster, langoustine, crab and Marie Rose sauce	£30
Claridge's steak tartare with egg yolk, Horseradish, tarragon emulsion and rye toast	£26
Ballotine of foie gras, pistachio, summer berries, elderflower and toasted brioche	£30
Wye valley asparagus and Hollandaise sauce	£24
Burrata with heirloom tomatoes and basil	£24

## MAIN COURSES

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### MEAT AND POULTRY

Claridge's chicken pie with French beans and mashed potatoes	£34
Veal schnitzel, truffle and aged parmesan spaghetti	£39
Wood roast Norfolk chicken, girolles, summer vegetables lemon and tarragon jus	£42
Herb crusted rack of Kentish lamb, Jersey Royal, Heritage carrots, pea purée, morels *£5	£44
Aberdeen Angus beef fillet with Maxine potatoes, peas, asparagus and truffle *£5	£48

### FISH AND CRUSTACEA

Scottish salmon with langoustine, sea beet, toasted buckwheat and lemon verbena nage	£38
Cornish halibut, courgette, olive and almond, crushed new potato, spinach	£42
Claridge's Cornish lobster risotto, truffle sauce *£5	£47
Dover Sole "Grilled or Meunière"	
Dauphinoise potatoes and French beans *£5	£48

### TO SHARE

Lobster Wellington with sauce Américaine (serves 2) green salad with avocado and truffle French fries	£86
Côte de boeuf, chimichurri, wilted leaf spinach, Dauphinoise potatoes	£82
Wood roast whole turbot, rock samphire, courgette and parmesan salad, new potatoes, herb butter	£82

## PASTA

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Spaghetti pomodoro basilico	£26
Spaghettini, red prawns and finger lime tartare, lemon cream sauce	£32
Ricotta gnocchi with violet artichokes, peas, broad beans, mint and basil	£32
Durum Wheat Semolina Rice porcini mushrooms and truffles	£35
Confit aubergine with hummus, moutabel, bulgur wheat and pomegranate	£28

## PIZZA

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Regina Margherita, San Marzano tomatoes, mozzarella and basil	£20
Ttruffle mozzarella and provolone	£32

## GRILL

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Scottish salmon	£33
Cornish 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

## SOUPS

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Chicken elixir with orzo and root vegetables	£15
Roast tomato soup, olive and parmesan palmiers	£15
Cornish lobster bisque, tortellini and rock samphire	£16

## SIDE DISHES

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Courgette and parmesan salad	
Tomato, artichoke, rocket and shallot salad	£8
Cime di rapa	
Roasted red peppers, aubergine and courgette	
Roasted carrots, pumpkin seeds	
French beans	
Broccoli with toasted almonds	
Wilted leaf spinach	£8
Mashed potatoes	
Dauphinoise potatoes	
New potatoes, herb butter	
Hand-cut chips or French fries	£8
New potatoes, herb butter	
Hand-cut chips or French fries	£8

## DESSERTS

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Hazelnut meringue	
vanilla ice cream and caramel crèmeux	£16
Chocolate tart, Araguani cremeux	
Jivara mousse and caramelised grué de cacao	£16
Upside down berry tart	
blackcurrant and raspberry ice cream	£16
Rice Imperatrice with coconut sorbet, caramel and puffed rice tuile	£16
Strawberry Millefeuille	
lemon coulis	£16
Ice cream: chocolate, vanilla, strawberry, passion fruit, Amarena cherry	
Sorbets: coconut, raspberry, mango, lemon	£16
British cheeses, fig, grapes, artisanal bread	£22