

# 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

Winter salad, beetroot, pink grapefruit, kumquat, gem  
lettuce, radicchio £26

Superfood salad with red quinoa, tahini walnuts,  
tenderstem broccoli, 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

## SANDWICHES

Claridge's club with egg, tomato, lettuce, mayonnaise,  
grilled chicken and bacon on toasted pain de mie £25

Dorrington ham and Gruyère, tomato chutney, toasted  
white bread £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

Smoked salmon with avocado on toasted  
rye bread £26

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

## FIRST COURSES

Tuna tartare with lemon, soy, shallot, radish £26

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

Cornish crab with cucumber and lemon £30

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

Scallop risotto, truffle sauce £30

Ballotine of foie gras and pistachio with  
Sauternes jelly with toasted brioche £30

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

Burrata with heirloom tomatoes and basil £24

Tortellini with butternut squash, spinach and  
wild mushrooms £24

## SOUPS

Chicken elixir, orzo and  
root vegetables £15

Roast tomato soup,  
olive and parmesan palmiers £15

Cornish lobster bisque,  
lobster tortellini and rock samphire £16

## GRILLS

Scottish salmon £33

Scottish halibut £38

Breast of Norfolk chicken £30

Aberdeen Angus sirloin steak (280g) £38

Aberdeen Angus fillet steak (200g) £42

Kentish lamb cutlets (3) £40

Rose veal loin (190g) £40

## MEAT AND POULTRY

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

Veal schnitzel with truffle and aged parmesan  
spaghettini £39

Wood roast Norfolk chicken, mousseline potato, French  
style peas, thyme, sage and onion jus £42

Herb crusted rack of Kentish lamb, wild mushrooms,  
heritage carrot, lentils, rosemary jus £44

Tournedos Rossini with galette potato, girolles  
baby carrots and leeks, spinach \*£5 £48

## FISH AND CRUSTACEA

Scottish salmon with langoustine, sea beet,  
toasted buckwheat and lemon verbena nage £38

Cornish halibut, fondant potatoes, spinach,  
butternut squash, hazelnut £42

Claridge's Cornish lobster risotto,  
truffle sauce \*£5 £47

Dover Sole "Grilled or Meunière"  
Dauphinoise potatoes and French beans \*£5 £48

## TO SHARE

Côte de boeuf, wilted leaf spinach,  
Dauphinoise potatoes, béarnaise and red wine jus £82

Wood roast whole turbot, winter salad,  
smoked Cornish potatoes £82

Lobster Wellington, sauce Américaine,  
green salad with avocado, truffle French fries £86

## PASTA AND GRAINS

Spaghetti pomodoro basilico £26

Gnocchi cacio e pepe, wild mushrooms £30

Spaghettini with lemon cream sauce and red prawns £32

Durum wheat semolina rice,  
porcini mushrooms and truffle £35

Pappardelle with veal ragù £35

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

## PIZZA

Regina Margherita, San Marzano tomatoes,  
mozzarella and basil £20

Truffle, mozzarella, provolone £32

Romagnola, San Marzano tomatoes, parmesan,  
prosciutto, rocket £25

Panettiera, San Marzano tomatoes, mozzarella cheese  
oregano, garlic, chilli, anchovies £30

## SIDE DISHES

Courgette, artichoke and parmesan salad

Green salad

Cauliflower cheese

Roasted carrots, pumpkin seeds

French beans

Broccoli with toasted almonds

Leaf or creamed spinach

Mashed potatoes

Dauphinoise potatoes

Smoked Cornish potatoes

Hand-cut chips or French fries

Truffle French fries

Shoestring fries

All sides priced at £8

\*Enjoy a three-course lunch for £72 on weekends

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