

# 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.*

*Adults needs around 2,000 kcal a day. A discretionary 15% service charge will be added to your final account.*

## SALADS

	£	Kcal
SALAD NIÇOISE	34	499
seared tuna, olives, green beans, potato, quail egg		
CLARIDGE'S CAESAR SALAD	30	695
anchovies, crispy bacon, parmesan, croutons		
SUPERFOOD SALAD	30	562
avocado, beans, lentils, feta, spring onion, courgette		
BURRATA DI PUGLIA SALAD	30	483
roasted beetroot, rocket, mint, clementine, shallot		
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	12	235

## SANDWICHES

SMOKED SALMON WITH AVOCADO	32	642
on toasted rye bread		
LOBSTER ROLL	42	350
butter poached lobster, seafood cocktail sauce, crispy shallot, chives		
CLARIDGE'S CLUB	35	897
egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie		
DORRINGTON HAM AND GRUYÈRE	28	682
tomato chutney, toasted white bread		
CLARIDGE'S BEEF BURGER	42	1207
Cheddar, tomato relish, onion chutney, French fries		

## SOUPS

CORNISH LOBSTER BISQUE	24	410
courgette, lobster oil		
TOMATO SOUP	20	35
tomatoes, basil		
BUTTERNUT SQUASH SOUP	20	117
black truffle cream		

## SEAFOOD

CAVIAR		
traditional condiments and buckwheat blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	390	202
ROCK OYSTERS		
served with three mignonettes; classic, cranberry, pear and pine		
half dozen	28	150
dozen	56	300

## FIRST COURSE

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL lobster, crab and Marie Rose sauce	45	256
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds and soda bread	35	376
BEEF TARTARE red chicory, pickled quail egg, sorrel, Oscietra caviar	35	287
SEARED FOIE GRAS poached pear, pain d'épice, cinnamon	35	562
ARTICHOKE SALAD wild mushrooms, chicory, artichoke barigoule, lovage	32	422

## MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	58	730
DOVER SOLE MEUNIÈRE with capers and parsley	65	1268
MISO GLAZED SALMON braised fennel, pak choi, spring onion, lime	52	782
CLARIDGE'S CHICKEN PIE French beans, mashed potatoes, bacon	45	925
LOIN OF VENISON salsify, pickled cabbage, pain perdu, juniper	52	496
GRILLED VEAL CHOP Parma ham, orzo gratin	75	658
PURPLE SPROUTING BROCCOLI wild rice, broccoli salad, endive, nasturtium	36	156
MARINATED ROAST CELERIAC barley salad, fennel, dill	36	182
ROASTED VEGETABLE TAGINE flaked almond and coriander	40	820
CELERIAC AND BLACK TRUFFLE RISOTTO wild mushroom, parmesan, celery	45	194

## TO SHARE

	£	Kcal
LOBSTER WELLINGTON truffle French fries, broccoli, sautéed spinach, green salad, sauce Americaine	114	3630
800G 45-DAY DRY AGED CÔTE DE BOEUF onion rings, green salad, grilled cherry tomatoes, chimichurri and Béarnaise sauce, French fries	112	3492

## FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	625
broccoli, cucumber, lemon, dill salad		
DOVER SOLE (500gr)	65	989
capers and parley		
BABY NORFOLK CHICKEN (180gr)	56	322
spiced yoghurt, Fattoush salad		
LAMB CUTLETS (180gr)	56	786
crushed new potatoes, green beans, mint, anchovy		
HEREFORDSHIRE BEEF FILLET (200gr)	75	387
glazed maitake, pont neuf potatoes, Béarnaise, watercress salad		

## PASTA AND PIZZA

SPAGHETTI BASILICO	28	672
fresh basil		
POTATO PARMESAN GNOCCHI	42	438
chestnut, wild mushroom, nasturtium		
LOBSTER RIGATONI	58	672
tomato, basil, lobster bisque		
PIZZA MARGHERITA	25	704
San Marzano tomatoes, mozzarella and basil		
PEPERONI PIZZA	32	1014
cured chorizo cular, tomato, mozzarella		
BLACK TRUFFLE PIZZA	34	1326
pecorino, mushrooms		

## SIDES

Green garden salad, avocado	12	89
Tenderstem broccoli	12	196
Brussel sprouts with lardons	12	207
Sautéed spinach	12	182
Glazed carrot and parsnip	12	175
Roast potatoes	12	227
Mashed potato	12	370
French fries	12	312
Hand cut chips	12	324
Truffled French fries	14	398