

FOYER & READING ROOM

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
GREEK SALAD (v) feta, olives, oregano, cucumber, tomato	36	466
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	32	769
AVOCADO, BACON AND BLUE CHEESE SALAD romaine lettuce, boiled egg, ranch dressing	32	442
BURRATA DI PUGLIA SALAD (v) delica pumpkin, beetroot, orange, walnut, radicchio	34	483
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14	235

SANDWICHES

SMOKED SALMON WITH AVOCADO on toasted rye bread	35	590
LOBSTER ROLL butter poached lobster, seafood cocktail sauce, crispy shallot, chives	45	554
CLARIDGE'S CLUB egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie	38	1318
CHEESE TOASTIE (v) Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753
FRIED CHICKEN SANDWICH toasted brioche, pickles, lettuce, mayonnaise, French fries	42	968
WAGYU BEEF SANDWICH brioche, grain mustard mayonnaise, French fries	75	671
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comte, French fries	46	960

SOUPS

CORNISH LOBSTER BISQUE courgette, lobster oil	28	273
TOMATO SOUP (v) roasted plum tomatoes, basil	22	69
MUSHROOM SOUP (v) cep, black truffle, chives	26	117

SEAFOOD

CAVIAR traditional condiments and blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	400	202
ROCK OYSTERS served with classic mignonette		
half dozen	28	150
dozen	56	300

FIRST COURSE

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL lobster, crab and Marie Rose sauce	48	319
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds, pickled shallots	38	467
SEARED SCALLOP Iberico pork, kohlrabi, apple, beurre blanc	44	416
BEEF TARTARE red chicory, confit egg, charred onions, nasturtium, Oscietra caviar	42	240
MARINATED BABY AUBERGINE (vg) herb purée, roasted garlic, coriander	36	240
HERITAGE BEETROOT (vg) baby beetroot, blackberry, apple, mint, black garlic	38	538
BRAISED LEEKS (v) hollandaise, crispy shallot, chives	28	125

MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	62	730
DOVER SOLE MEUNIÈRE capers and parsley	72	1268
ROASTED HALIBUT heritage carrots, nasturtium, mustard seeds	52	460
MISO GLAZED SALMON fennel, sesame, bok choy, pickled shimeji, wakame, crispy onion	48	402
FISH & CHIPS battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	42	402
CLARIDGE'S CHICKEN PIE wild mushrooms, lardons, parsley, French beans, mashed potato	48	1040
VENISON LOIN celeriac terrine, sautéed kale, redcurrant	56	540
VEAL SCHNITZEL fried egg, caper herb butter, tomato and rocket salad	48	426
ROASTED NORFOLK CHICKEN autumn truffle stuffing, wild mushrooms, black garlic	54	515
BROCCOLI (vg) bulgar salad, tenderstem, almond, chicory	42	584
JERUSALEM ARTICHOKE RISOTTO (v) confit artichokes, lovage, aged Parmesan	42	680

TO SHARE

	£	Kcal
LOBSTER WELLINGTON truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine	120	2457
800G 45-DAY DRY AGED CÔTE DE BOEUF hand cut chips, green salad, tenderstem broccoli, peppercorn sauce, hollandaise	130	2393

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	782
broccoli, cucumber salad, dill		
DOVER SOLE (500gr)	72	989
capers, parsley, lemon		
BABY CHICKEN (180gr)	56	925
spiced yoghurt, couscous, cucumber salad		
IBERICO PORK PRESA (140gr)	54	678
butternut squash, sage, brown butter cider sauce		
HEREFORDSHIRE BEEF FILLET (200gr)	78	829
onion rings, watercress, chimichurri beef sauce, hand-cut chips		
WAGYU SIRLOIN (120gr)	125	702
stuffed shallot, kale, oyster mushroom, Bordelaise sauce		

PASTA AND PIZZA

SPAGHETTI POMODORO (v)	32	405
fresh basil		
PENNE AL PESTO (v)	34	562
Parmesan, pine nuts		
DUCK PAPARDELLE	48	812
confit duck leg ragout, aged Parmesan, pistachio		
PIZZA MARGHERITA (v)	30	620
San Marzano tomatoes, mozzarella, basil		
PEPPERONI PIZZA	34	776
cured chorizo cular, tomato, mozzarella		
BLACK TRUFFLE PIZZA (v)	38	825
pecorino, mushrooms		

SIDES

Green garden salad, avocado	12	180
Tenderstem broccoli	12	103
Sautéed spinach	12	112
Fine green beans	12	96
Garlic butter mushrooms	12	151
Mashed potato	12	370
New potatoes, fine herbs		
French fries or hand cut chips	12	312
Truffled French fries	16	398