

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	34	769
PUY LENTIL SALAD (vg) butternut squash, chicory, avocado, pear, kale	32	403
BURRATA DI PUGLIA SALAD (v) pumpkin, beetroot, pomegranate, watercress	36	436
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14	235

SANDWICHES

SMOKED SALMON WITH AVOCADO on toasted rye bread	35	590
LOBSTER ROLL Scottish lobster, Marie Rose sauce, celery, chives, crispy shallots, French fries	45	554
CLARIDGE'S CLUB egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie	40	1318
CHEESE TOASTIE (v) Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753
FRIED CHICKEN SANDWICH toasted brioche, pickles, lettuce, mayonnaise, French fries	44	968
WAGYU BEEF SANDWICH toasted brioche, grain mustard mayonnaise, French fries	75	671
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comté, onion rings, French fries	48	960

SOUPS

CORNISH LOBSTER BISQUE courgette, lobster oil	28	273
TOMATO SOUP (vg) roasted plum tomatoes, basil	22	69
MUSHROOM SOUP (vg) black truffle, chives	23	73

SEAFOOD

CAVIAR traditional condiments and blinis		
OSCIETRA CAVIAR (30g)	170	202
BELUGA CAVIAR (30g)	400	202
ROCK OYSTERS served with classic mignonette		
each	5.5	25
half dozen	33	150
dozen	66	300

FIRST COURSE

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL	48	319
lobster, crab and Marie Rose sauce		
SEVERN AND WYE SMOKED SALMON	38	467
crème fraîche, mustard seeds, pickled shallots		
SEARED SCALLOP	45	458
butternut squash, sage, chestnut, brown butter		
BEEF TARTARE	42	240
red chicory, confit egg, charred onions, nasturtium, Oscietra caviar		
CACIO E PEPE RAVIOLI (v)	32	437
black pepper, Parmesan, pecorino		
MAITAKE MUSHROOM (vg)	28	320
Jerusalem artichoke, smoked onion, herb dressing		

MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO	62	730
butter poached lobster, spring onion and coastal herbs		
DOVER SOLE MEUNIÈRE	72	1268
capers, parsley, lemon, buttered new potatoes		
MISO GLAZED SALMON	58	527
turnip, pak choi, leek, shimeji mushroom, ginger citrus broth		
FISH & CHIPS	44	986
battered line-caught cod, mushy peas, tartare sauce, hand-cut chips		
CLARIDGE'S CHICKEN PIE	48	1040
wild mushrooms, lardons, parsley, French beans, mashed potato		
VENISON LOIN	58	680
swede, parsnip, charred onions, pickled walnut, pear		
VEAL SCHNITZEL	48	748
fried egg, caper herb butter, tomato and rocket salad		
CAULIFLOWER AND TEMPURA ROMANESCO (vg)	38	584
cauliflower couscous, vadouvan, pine nuts, golden raisins		
CELERIAC AND TRUFFLE RISOTTO (v)	42	680
oyster mushrooms, celery, aged Parmesan, tarragon		

TO SHARE

	£	Kcal
LOBSTER WELLINGTON	130	2457
truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine		
800G 45-DAY DRY AGED CÔTE DE BOEUF	135	2393
hand cut chips, Caesar salad, creamed leeks, peppercorn sauce, hollandaise sauce		

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	782
fennel, kale, apple, cranberry salad		
DOVER SOLE (500gr)	72	989
capers, parsley, lemon, buttered new potatoes		
BABY CHICKEN (180gr)	56	925
spiced yoghurt, couscous, cucumber salad		
HEREFORDSHIRE RIBEYE OF BEEF	56	829
glazed shiitake mushroom, baby leek, black garlic, peppercorn sauce		
AGED BEEF FILLET	62	702
hen of the woods, soubise, broccoli, black garlic		

PASTA AND PIZZA

SPAGHETTI POMODORO (v)	34	405
fresh basil		
PENNE ARRABBIATA (v)	34	545
tomato, garlic, chilli, parsley		
LOBSTER RIGATONI	62	812
datterini tomatoes, lobster bisque, basil, lemon		
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	151
Creamed leeks, kale, lemon	12	112
Brussels sprouts	12	103
Honey glazed carrots and parsnips	12	125
Tenderstem broccoli	12	103
Fine green beans, confit garlic	12	96
Mashed potato	12	370
New potatoes, fine herbs	12	162
French fries	12	312
Hand cut chips	12	324
Truffled French fries	16	398