

FOYER & READING ROOM

DINNER

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 require around 2,000 kcal a day.

A discretionary 15% service charge will be added to your final account.

TO BEGIN

	£	Kcal
CAVIAR BLINIS	60	170
crème fraîche, dill, grated egg, Oscietra caviar		
EBI PRAWN TEMPURA	28	356
ponzu, coriander		
CLARIDGE'S FRIED CHICKEN	35	877
lime chipotle yoghurt		
IBERICO HAM CROQUETTE	22	423
Manchego		
CRUDITÉS (v)	22	73
garlic white bean hummus, sumac, crispy chickpeas		
SMOKED SALMON RILLETE	22	385
crème fraîche, lemon, dill		

SALADS

GREEK SALAD (v)	36	466
feta, olives, oregano, cucumber, tomato		
CLARIDGE'S CAESAR SALAD	34	769
anchovies, crispy bacon, Parmesan, croutons		
PUY LENTIL SALAD (vg)	32	403
butternut squash, chicory, avocado, pear, kale		
BURRATA DI PUGLIA SALAD (v)	36	436
pumpkin, beetroot, pomegranate, watercress		
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14	235

SOUPS

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

SEAFOOD

CAVIAR		
with traditional condiments and blinis		
OSCIETRA (30g)	170	202
BELUGA (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 lobster, crab and Marie Rose sauce	48	319
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds, pickled shallots	38	467
SEARED SCALLOP butternut squash, sage, chestnut, brown butter	45	458
BEEF TARTARE red chicory, confit egg, charred onions, nasturtium, Oscietra caviar	42	240
CACIO E PEPE RAVIOLI (v) black pepper, Parmesan, pecorino	32	437
MAITAKE MUSHROOM (vg) Jerusalem artichoke, smoked onion, herb dressing	28	320

MAIN COURSE

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

TO SHARE

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

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		
CLARIDGE'S BEEF BURGER	46	960
baby gem lettuce, balsamic onions, Comté, onion rings, French fries		

PASTA AND PIZZA

SPAGHETTI POMODORO (v)	34	405
fresh basil		
PENNE ARRABBIATA (v)	34	562
tomato, garlic, chilli, parsley		
LOBSTER RIGATONI	62	812
datterini tomatoes, lobster bisque, basil, lemon		
PIZZA MARGHERITA (v)	30	620
San Marzano tomatoes, mozzarella and 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