

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
BUTTER BEAN SALAD (vg) avocado, mangetout, green kale, spring onion, edamame	32	403
BURRATA DI PUGLIA SALAD (v) heritage tomato, grilled peach, radish, sourdough, basil	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 butter poached lobster, seafood cocktail sauce, crispy shallot, chives	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, Comte, onion rings, French fries	48	960

SOUPS

CORNISH LOBSTER BISQUE courgette, lobster oil	28	273
TOMATO SOUP (vg) roasted plum tomatoes, basil	22	69
STRAWBERRY GAZPACHO (vg) cucumber, verbena, white balsamic	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 lobster, crab and Marie Rose sauce	48	319
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds, pickled shallots	38	467
SEARED SCALLOP garden peas, confit potatoes, tarragon, chicken jus	45	458
BEEF TARTARE red chicory, confit egg, charred onions, nasturtium, Oscietra caviar	42	240
PARMESAN GNOCCHI (v) English peas, basil, courgette, pecorino	28	240
COURGETTE FLOWER (v) goats cheese, olive, tomato, pine nut	30	437
VIOLET ARTICHOKE (v) pistachio, mint, labneh, broad beans	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 bulgur wheat, tenderstem, lemon, wakame, lemongrass	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
LAMB LOIN charred sweetcorn, coco beans, Swiss chard, romesco	56	540
AGED BEEF FILLET heritage carrots, glazed short rib, oyster mushroom	62	680
VEAL SCHNITZEL fried egg, caper herb butter, tomato and rocket salad	48	748
GIROLLE VOL-AU-VENT (vg) summer vegetable fricassé, black truffle, chives	38	584
WILD MUSHROOM AND TRUFFLE RISOTTO (v) shitake, chives, aged Parmesan	42	680

TO SHARE

	£	Kcal
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, grilled courgette, peppercorn sauce, hollandaise	135	2393

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	782
heritage tomato, rainbow radish, fine herbs		
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 wild mushrooms, spring onion, tarragon, peppercorn sauce		
HAMPSHIRE PORK CHOP	58	702
spiced apple puree, baby onions, pork and mace jus		

PASTA AND PIZZA

SPAGHETTI POMODORO (v)	34	405
fresh basil		
TOMATO AND AUBERGINE PENNE (v)	34	562
ricotta, chilli, basil		
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	180
Grilled courgette, feta, lemon	12	151
English peas, mint	12	112
Wilted seasonal greens, herb butter	12	96
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