

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 fraiche, 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		
LOBSTER MACARONI CHEESE CROQUETTE	22	385
lobster mayonnaise		

SALADS

GREEK SALAD (v)	36	466
feta, olives, oregano, cucumber, tomato		
CLARIDGE'S CAESAR SALAD	32	769
anchovies, crispy bacon, Parmesan, croutons		
BUTTER BEAN SALAD (vg)	32	442
avocado, mangetout, green kale, spring onion, edamame		
BURRATA DI PUGLIA SALAD (v)	34	436
heritage tomato, grilled peach, radish, sourdough, basil		
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		
STRAWBERRY GAZPACHO (vg)	23	73
cucumber, verbena, white balsamic		

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	48	319
lobster, crab and Marie Rose sauce		
SEVERN AND WYE SMOKED SALMON	38	467
crème fraiche, mustard seeds, pickled shallots		
SEARED SCALLOP	45	458
garden peas, confit potatoes, tarragon, chicken jus		
BEEF TARTARE	42	240
red chicory, confit egg, charred onions, nasturtium, Oscietra caviar		
PARMESAN GNOCCHI (v)	28	240
English peas, basil, courgette, pecorino		
COURGETTE FLOWER (v)	30	437
goats cheese, olive, tomato, pine nut		
VIOLET ARTICHOKES (v)	28	320
labneh, pistachio, mint, broad beans		

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
bulgur wheat, tenderstem, lemon, wakame, lemongrass sauce		
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		
LAMB LOIN	56	540
charred sweetcorn, coco beans, Swiss chard, romesco		
AGED BEEF FILLET	62	680
heritage carrots, glazed short rib, oyster mushroom		
VEAL SCHNITZEL	48	748
fried egg, caper herb butter, tomato and rocket salad		
GIROLLE VOL-AU-VENT (vg)	38	584
summer vegetable fricassé, black truffle, chives		
WILD MUSHROOM AND TRUFFLE RISOTTO (v)	42	680
shitake, chives, aged Parmesan		

TO SHARE

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, grilled courgette, peppercorn sauce, hollandaise		

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

PASTA AND PIZZA

SPAGHETTI POMODORO (v)	34	405
fresh basil		
TOMATO & 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 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	180
Grilled courgette, feta, lemon	12	151
English peas, mint	12	112
Wilted seasonal greens, herb butter	12	103
Tenderstem broccoli	12	151
Fine green beans, confit shallot	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