

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
beetroot, blood orange, endive, hazelnut			
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	48	319
lobster, crab, langoustine, prawns, baby gem, Marie Rose sauce		
SEVERN AND WYE SMOKED SALMON	38	467
crème fraîche, mustard seeds, pickled shallots		
SEARED SCALLOP	45	458
cauliflower, burnt apple purée, chicken jus		
BEEF TARTARE	42	240
red chicory, pickled onions, crispy shallot crumb, sourdough		
CONFIT DUCK LEG TERRINE	34	521
poached rhubarb, sorrel, sourdough		
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		
SOUTH COAST BRILL	58	489
confit potato, baby leek, kale, citrus beurre blanc, dill oil		
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		
VEAL SCHNITZEL	48	748
potato salad, fried egg, caper herb butter, anchovy		
MAPLE GLAZED CELERIAC (vg)	38	584
hen of the woods, caramelised onion, pickled pear, roasted celeriac		
WILD MUSHROOM AND TRUFFLE RISOTTO (v)	42	680
oyster mushroom, parmesan, black truffle, chives		

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, creamed leeks, peppercorn sauce, hollandaise sauce		
WHOLE NORFOLK BLACK LEG CHICKEN	95	2393
king oyster mushrooms, new potatoes, sautéed spinach, Madeira cream sauce		

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	782
winter citrus, fennel, endive		
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
ratte potato, glazed shitake, shallot rings, tarragon, peppercorn sauce		
AGED BEEF FILLET	64	702
beetroot, smoked onion purée, pear relish, pickled walnut		
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, tomato, mozzarella		
BLACK TRUFFLE PIZZA (v)	38	825
pecorino, mushrooms		

SIDES

Green garden salad, avocado	12	151
Creamed leeks, kale, lemon	12	112
Crispy Brussels sprouts, herb sauce	12	103
Roasted seasonal root vegetables	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