

# 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
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	34	769
GREEK SALAD (v) feta, olives, oregano, cucumber, tomato	36	466
PUY LENTIL SALAD (vg) butternut squash, chicory, avocado, pear, kale	32	403
BURRATA DI PUGLIA SALAD (v) beetroot, blood orange, endive, hazelnut	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 chicken, bacon, egg, tomato, lettuce, mayonnaise	40	1318
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
CHEESE TOASTIE (v) Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	34	753

## 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

	£	Kcal
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

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

	£	Kcal
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
SOUTH COAST BRILL confit potato, baby leek, kale, citrus beurre blanc, dill oil	58	489
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
VEAL SCHNITZEL fried egg, caper herb butter, tomato and rocket salad	48	748
MAPLE GLAZED CELERIAC (vg) hen of the woods, caramelised onion, pickled pear, roasted celeriac broth	38	584
WILD MUSHROOM AND TRUFFLE RISOTTO (v) oyster mushroom, parmesan, black truffle, chives	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	135	2393
WHOLE NORFOLK BLACK LEG CHICKEN king oyster mushrooms, new potatoes, sautéed spinach, Madeira cream sauce	95	1893

## FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr) Winter citrus, fennel, endive	52	782
DOVER SOLE (500gr) capers, parsley, lemon, buttered new potatoes	72	989
BABY CHICKEN (180gr) spiced yoghurt, couscous, cucumber salad	56	925
HEREFORDSHIRE RIBEYE OF BEEF ratte potato, glazed shitake, shallot rings, tarragon, peppercorn sauce	56	829
AGED BEEF FILLET beetroot, smoked onion purée, pear relish, pickled walnut	64	702

## PASTA AND PIZZA

	£	Kcal
SPAGHETTI POMODORO (v) fresh basil	34	405
PENNE ARRABBIATA (v) tomato, garlic, chilli, parsley	34	545
LOBSTER RIGATONI datterini tomatoes, lobster bisque, basil, lemon	62	812
PIZZA MARGHERITA (v) San Marzano tomatoes, mozzarella, basil	30	620
PEPPERONI PIZZA cured chorizo, tomato, mozzarella	34	776
BLACK TRUFFLE PIZZA (v) pecorino, mushrooms	38	825

## 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

# SURRENNE

Designed in partnership with leading nutritionist and functional medicine practitioner Rose Ferguson. Each dish has been crafted to nourish your body while delighting your palate.

	£	Kcal
MINERAL BROTH (v) with rice noodles, tofu and spinach rich in trace minerals and umami to aid digestion	36	466
CHARRED CAULIFLOWER STEAK (v) herb yoghurt, seeded salsa verde rich in phytonutrients, fibre and zinc to support immune health	34	769
BUDDHA BOWL quinoa, broccoli and edamame with tempeh or chicken high in magnesium, amino acids and fibre to help support tissue repair	32	403
GRILLED CHICKEN BREAST roasted squash, fennel salad high in protein and zinc to support blood-sugar and gut health	36	436

## DESSERT

	£	Kcal
VANILLA AND CARAMEL MILLE FEUILLE caramelised puff pastry	26	921
PINEAPPLE SORBET candied ginger, fresh pineapple, lime	22	602
PAVLOVA blood orange and pink grapefruit, Timut pepper	22	812
CLARIDGE'S TART TATIN Caramel sauce, vanilla ice cream	26	314
MELTED CHOCOLATE DOME almond croissant praline, chocolate sauce	26	1100
 ICE CREAM		
dark chocolate, Madagascan vanilla, caramel, coffee (choice of three)	20	431
 SORBET		
lemon, passionfruit & mango, strawberry, coconut, blood orange (choice of three)	20	283
 SELECTION OF BRITISH CHEESES	30	417
grapes, celery, walnut bread, chutney		

## DESSERT WINE

Tokaji Szamorodni, István Szepsy 2017	32
Vin de Constance 2013	29
Sauternes, Château d'Yquem, 2009	120
Pinot Gris, Botrytis, Greywacke 2023	20
Tawny port, Sandeman, 20 yo, by Rehoboam	25

