

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	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
fried egg, caper herb butter, tomato and rocket salad		
MAPLE GLAZED CELERIAC (vg)	38	584
hen of the woods, caramelised onion, pickled pear, roasted celeriac broth		
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		
WHOLE NORFOLK BLACK LEG CHICKEN	95	1893
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		

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 cular, 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 grapes, celery, walnut bread, chutney	30	417

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

