

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.*

*A discretionary 12.5% service charge will be added to your final account.*

## CANAPÉS

Smoked salmon Moscovite cornets  
horseradish cream, Perle Imperial caviar (9pc) £32

Chef's dozen  
asparagus barquette with peas and verbena (3pc)  
lobster and almond choux, Perle Imperial caviar (3pc)  
duck rolls and plum sauce (4pc)  
tempura prawns, chilli, carrot and soy dip (3pc) £26

Cornish crab with toastead brioche  
Marie Rose sauce (4pc) £16

Gougères with smoked paprika and sweet corn (6pc) £14

## SEAFOOD

Caviar with buckwheat blinis (30g per serve)  
sour cream, chopped onions, parsley and grated egg  
Beluga £210  
Russian Asetra £100  
Perle Imperial £70

Rock oysters with shallot vinegar and lemon  
half dozen/dozen £20/£40

Sushi and sashimi  
crab and coriander maki (2pc)  
salmon and avocado ura maki (2pc)  
crisp shallot maki (2pc)  
vegetable maki (2pc)  
salmon and tuna sashimi (6pc) £30

## FIRST COURSES

Claridge's seafood cocktail with lobster  
langoustine, crab and Marie Rose sauce £30

Terrine of foie gras with raspberry jelly  
brioche feuilletine £30

Severn and Wye smoked salmon with crème fraîche  
pickled mustard seeds and soda bread £28

Claridge's steak tartare with egg yolk  
horseradish and rye toast £26

Seared Portland scallops with pink radicchio  
grapefruit, broad beans and hollandaise £28

Burrata with heritage tomatoes and basil £24

Cornish crab with cucumber and lemon £30

## SOUPS

Chicken elixir with courgette, orzo, tomato  
girolles and basil £15

Cornish lobster bisque  
lobster tortellini and rock samphire £16

Roast tomato soup  
olive and parmesan palmiers £15

## MEAT AND POULTRY

Tournedos of beef with mousseline potatoes  
baby carrots, white asparagus and truffle £48

Roast rack of Kent lamb with pointed cabbage  
pommes Anna and rosemary sauce £44

Veal schnitzel with fried duck egg  
asparagus and morels £39

Claridge's chicken pie with French beans  
mashed potatoes £34

Roast breast of Norfolk chicken with summer truffle  
foie gras tourte and walnut dressing £40

## FISH AND CRUSTACEA

Seared fillet of Scottish salmon  
mousseline potato, tomato and basil compote £36

Roast halibut with langoustine, courgette  
pea and parmesan broth £42

Dover Sole "Grilled or Meunière" with French beans  
hasselback potatoes and crème fraîche £48

Claridge's Cornish lobster risotto  
truffle sauce £47

Grilled turbot with Nantaise sauce (serves 2)  
smoked Cornish potatoes  
baby spinach and courgettes salad £82

Lobster Wellington with sauce Américaine (serves 2)  
green salad with avocado and truffle French fries £86

## PASTA AND GRAINS

Mafalde with ossobuco ragout  
tomato and Madeira £26

Bucatini with Brixham squid bolognese  
grated bottarga £26

Agnolotti of truffled ricotta  
peas and broad beans £28

Confit aubergine with hummus, moutabel  
bulgur wheat and pomegranate £28

## GRILLS

Scottish salmon £33  
Cornish turbot £42  
Scottish halibut £38

Aberdeen Angus sirloin steak (280g) £38  
Aberdeen Angus fillet steak (200g) £42  
Kentish lamb cutlets (3) £40  
Rose veal loin (190g) £40  
Breast of Norfolk chicken £30

## SIDE DISHES

Green salad with avocado  
Rocket and parmesan salad  
Baby spinach and courgette salad £8

French beans with hazelnut and white balsamic  
Broccoli with toasted almonds  
Wilted leaf spinach  
Honey roast Heritage carrots and pumpkin seeds £8

Mashed potatoes  
Smoked Cornish potatoes  
Hasselback potatoes and crème fraîche  
Hand-cut chips or French fries £8  
Truffle French fries £12