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

	£
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, Parmesan, croutons	34
GREEK SALAD (v) feta, olives, oregano, cucumber, tomato	36
PUY LENTIL SALAD (vg) kale, sweet potato, avocado, edamame, spring onion	32
BURRATA DI PUGLIA SALAD (v) fennel, radicchio, clementine, basil, balsamic	36
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14

SANDWICHES

SMOKED SALMON WITH AVOCADO on toasted rye bread	35
LOBSTER ROLL Scottish lobster, Marie Rose sauce, celery, chives, crispy shallots, French fries	45
CLARIDGE'S CLUB chicken, bacon, egg, tomato, lettuce, mayonnaise, French fries	40
FRIED CHICKEN SANDWICH toasted brioche, pickles, lettuce, mayonnaise, French fries	44
WAGYU BEEF SANDWICH toasted brioche, grain mustard mayonnaise, French fries	75
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comté, onion rings, French fries	48
CHEESE TOASTIE (v) Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	34

SOUPS

CORNISH LOBSTER BISQUE 28
courgette, lobster oil

TOMATO SOUP (vg) 22
roasted plum tomatoes, basil

CELERIAC VELOUTÉ 22
black truffle, chives

CAVIAR

Traditional condiments and blinis

OSCIETRA CAVIAR (30g) 170

BELUGA CAVIAR (30g) 400

FIRST COURSE

CLARIDGE'S SEAFOOD COCKTAIL 48
lobster, crab, langoustine, prawns, baby gem, Marie Rose sauce

SEVERN AND WYE SMOKED SALMON 38
crème fraîche, mustard seeds, pickled shallots

SEARED SCALLOP 45
caramelised parsnip, pickled pear, sorrel, pink grapefruit beurre blanc

BEEF TARTARE 42
crispy shallot crumb, parmesan, chives, sourdough

HERITAGE BEETROOT SALAD (v) 28
whipped goats cheese, blackberry, lovage, sunflower seeds

MUSHROOM PARFAIT (v) 30
shallot chutney, cep, nasturtium, toasted brioche

MAIN COURSE

	£
CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	62
DOVER SOLE MEUNIÈRE capers, parsley, lemon, buttered new potatoes	72
MISO GLAZED SALMON turnip, pak choi, leek, shimeji mushroom, ginger citrus broth	58
SCOTTISH HALIBUT butternut squash, caramelised onion, sage, champagne sauce	54
FISH & CHIPS battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	44
CLARIDGE'S CHICKEN PIE wild mushrooms, lardons, mashed potatoes, seasonal greens	48
VEAL SCHNITZEL potato salad, lingonberry sauce, charred lemon	48
VENISON LOIN braised haunch, celeriac, blackberry, chocolate emulsion, port jus	64
WILD MUSHROOM & TRUFFLE RISOTTO (vg) oyster mushrooms, parmesan, chives	38
JERUSALEM ARTICHOKE roasted artichoke, sprout tops, apple, black truffle	38

TO SHARE

LOBSTER WELLINGTON truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine	130
800G 45-DAY DRY AGED CÔTE DE BOEUF hand cut chips, Caesar salad, creamed spinach, peppercorn sauce	135

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr) apple, radish, kale salad, calamansi vinaigrette	52
DOVER SOLE (500gr) capers, parsley, lemon, buttered new potatoes	72
BABY CHICKEN (180gr) tabbouleh, Fattoush salad, spiced yoghurt	56
GRILLED WAGYU RIBEYE charred hispi cabbage, Delica pumpkin, girolles, black garlic, Madeira jus	126
AGED BEEF FILLET braised chicory, crispy potato, cauliflower purée, hen of the woods, port wine jus	64

PASTA AND PIZZA

	£
SPAGHETTI POMODORO (v) fresh basil	34
PENNE ARRABBIATA (v) tomato, garlic, chilli, parsley	34
LOBSTER RIGATONI Datterini tomatoes, lobster bisque, basil, lemon	62
PIZZA MARGHERITA (v) San Marzano tomatoes, mozzarella, basil	30
PEPPERONI PIZZA cured chorizo cular, tomato, mozzarella	34
BLACK TRUFFLE PIZZA (v) pecorino, mushrooms	38

SIDES

Green garden salad, avocado	12
Glazed carrots and parsnips	12
Tenderstem broccoli	12
Fine green beans, confit garlic	12
Mashed potato	12
New potatoes, fine herbs	12
French fries	12
Hand cut chips	12
Truffled French fries	16

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.

	£
MINERAL BROTH (v) with rice noodles, tofu and spinach rich in trace minerals and umami	36
CHARRED CAULIFLOWER STEAK (v) herb yoghurt, seeded salsa verde rich in phytonutrients, fibre and zinc	34
BUDDHA BOWL quinoa, broccoli and edamame with tempeh or chicken high in magnesium, amino acids and fibre	32
GRILLED CHICKEN BREAST roasted squash, fennel salad high in protein, prebiotic fibre and zinc	36

DESSERT

	£
VANILLA AND CARAMEL MILLE FEUILLE vanilla diplomat & caramel sauce	26
APPLE TART FINE vanilla ice cream	22
BLACKBERRY VACHERIN creme fraiche and tarragon	22
COCONUT RICE PUDDING mango, passion fruit, puffed rice	26
CLARIDGE'S CHOCOLATE DOME gingerbread dome, orange sorbet, spiced caramel	26
ICE CREAM dark chocolate, Madagascan vanilla, caramel, coffee (choice of three)	20
SORBET orange, passion fruit & mango, strawberry, blackberry, banana (choice of three)	20
SELECTION OF BRITISH CHEESES grapes, celery, walnut bread, chutney	30

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

