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

£

CAVIAR BLINIS 60
crème fraîche, dill, grated egg, Oscietra caviar

EBI PRAWN TEMPURA 28
ponzu, coriander

SMOKED SALMON RILLETE 18
crème fraîche, lemon, dill

CLARIDGE'S FRIED CHICKEN 35
lime chipotle yoghurt

IBERICO HAM CROQUETTE 22
Manchego

CRUDITÉS (v) 22
garlic white bean hummus, sumac, crispy chickpeas

SALADS

GREEK SALAD (v) 36
feta, olives, oregano, cucumber, tomato

CLARIDGE'S CAESAR SALAD 34
anchovies, crispy bacon, Parmesan, croutons

PUY LENTIL SALAD (vg) 32
kale, sweet potato, avocado, edamame, spring onion

BURRATA DI PUGLIA SALAD (v) 36
fennel, radicchio, clementine, basil, balsamic

ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU 14

SOUPS

CORNISH LOBSTER BISQUE 28
courgette, lobster oil

TOMATO SOUP (vg) 22
roasted plum tomatoes, basil

CELERIAC VELOUTÉ 24
black truffle, chives

CAVIAR

CAVIAR
with traditional condiments and blinis

OSCIETRA (30g) 170

BELUGA (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 goat's cheese, blackberry, lovage, sunflower seeds

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

MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO 62
butter poached lobster, spring onion and coastal herbs

DOVER SOLE MEUNIÈRE 72
capers, parsley, lemon, buttered new potatoes

MISO GLAZED SALMON 58
turnip, pak choi, leek, shimeji mushroom, ginger citrus broth

SCOTTISH HALIBUT 54
butternut squash, caramelised onion, sage, champagne sauce

FISH & CHIPS 44
battered line-caught cod, mushy peas, tartare sauce, hand-cut chips

CLARIDGE'S CHICKEN PIE 48
wild mushrooms, lardons, mashed potato, seasonal greens

VEAL SCHNITZEL 48
potato salad, lingonberry sauce, charred lemon

VENISON LOIN 64
braised haunch, celeriac, blackberry, chocolate emulsion, port jus

WILD MUSHROOM & TRUFFLE RISOTTO (vg) 38
oyster mushrooms, parmesan, chives

JERUSALEM ARTICHOKE 38
roasted artichoke, sprout tops, apple, black truffle

TO SHARE

LOBSTER WELLINGTON 130
truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine

800G 45-DAY DRY AGED CÔTE DE BOEUF 135
hand cut chips, Caesar salad, creamed spinach, peppercorn sauce

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
CLARIDGE'S BEEF BURGER baby gem lettuce, balsamic onions, Comté, onion rings, French fries	46

PASTA AND PIZZA

SPAGHETTI POMODORO (v) fresh basil	34
PENNE ARRABBIATA (v) tomato, garlic, chilli, parsley	34
LOBSTER RIGATONI Datterini tomato, lobster bisque, basil, lemon	62
PIZZA MARGHERITA (v) San Marzano tomatoes, mozzarella and 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