

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	34
anchovies, crispy bacon, Parmesan, croutons	
GREEK SALAD (v)	36
feta, olives, oregano, cucumber, tomato	
QUINOA SALAD (vg)	32
kale, courgette, avocado, radish, spring onion, toasted seeds	
BURRATA DI PUGLIA SALAD (v)	36
Datterini tomatoes, sourdough, basil, balsamic	
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	14

SANDWICHES

SMOKED SALMON WITH AVOCADO	35
on toasted rye bread	
ORTIZ TUNA WITH SWEETCORN	32
chive mayonnaise, granary bread	
LOBSTER ROLL	45
Scottish lobster, Marie Rose sauce, celery, chives, crispy shallots, French fries	
CLARIDGE'S CLUB	40
chicken, bacon, egg, tomato, lettuce, mayonnaise	
FRIED CHICKEN SANDWICH	44
toasted brioche, pickles, lettuce, mayonnaise, French fries	
WAGYU BEEF SANDWICH	75
toasted brioche, grain mustard mayonnaise, French fries	
CLARIDGE'S BEEF BURGER	48
baby gem lettuce, balsamic onions, Comté, onion rings, French fries	
CHEESE TOASTIE (v)	34
Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	

SOUPS

CORNISH LOBSTER BISQUE	28
courgette, lobster oil	
TOMATO SOUP (vg)	22
roasted plum tomatoes, basil	
PEA AND MINT SOUP (v)	23
whipped ricotta, lemon confit, pea shoots	

SEAFOOD

	£
CAVIAR	
traditional condiments and blinis	
OSCIETRA CAVIAR (30g)	170
BELUGA CAVIAR (30g)	400
ROCK OYSTERS	
served with classic mignonette	
each	5.5
half dozen	33
dozen	66

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
pea and broad bean fricassee, pancetta, chive beurre blanc	
BEEF TARTARE	42
red chicory, pickled onions, crispy shallot crumb, sourdough	
CACIO E PEPE RAVIOLI (v)	32
black pepper, Parmesan, pecorino	
ENGLISH ASPARAGUS (v)	28
wild garlic, hazelnut praline, smoked egg yolk	

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
courgette, shaved fennel, spring onion, Vadouvan cream sauce	
FISH & CHIPS	44
battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	
CLARIDGE'S CHICKEN PIE	48
wild mushrooms, lardons, mashed potatoes, seasonal greens	
VEAL SCHNITZEL	48
potato salad, fried egg, caper herb butter, anchovy	
LAMB LOIN	52
grilled hispi cabbage, smoked aubergine, apricot, fine herbs, lamb sauce	
JERSEY ROYALS (v)	38
smoked Jersey royals, runner beans, Tropea onion, Graceburn cheese	
WILD MUSHROOM AND TRUFFLE RISOTTO (v)	42
oyster mushroom, parmesan, black truffle, chives	

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 leeks, peppercorn sauce, hollandaise	

FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52
radish, fennel, spring onion, pink grapefruit salad	
DOVER SOLE (500gr)	72
capers, parsley, lemon, buttered new potatoes	
BABY CHICKEN (180gr)	56
tabbouleh, Fattoush salad, spiced yoghurt	
GRILLED WAGYU SIRLOIN	126
grilled baby gem, English peas, wild garlic, peppercorn sauce	
AGED BEEF FILLET	64
green asparagus, morels, potato terrine, Madeira jus	

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
Creamed leeks, kale, lemon	12
Asparagus, peas, lemon	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 and zinc	36

DESSERT

	£
VANILLA AND CARAMEL MILLE FEUILLE caramelised puff pastry	26
FROMAGE BLANC MOUSSE rhubarb, strawberry, hibiscus	22
ORANGE PAVLOVA lemon thyme sorbet, finger lime	22
EXOTIC FRUIT BABA vanilla Chantilly, dark rum	26
MELTED CHOCOLATE DOME chocolate crèmeux, caramelised popcorn, popcorn ice cream	26
ICE CREAM dark chocolate, Madagascan vanilla, caramel, coffee (choice of three)	20
SORBET lemon, passionfruit & mango, strawberry, rhubarb, 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

