

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	
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	
MUSHROOM SOUP	24
truffle cream, wild mushrooms, black truffle	

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 cauliflower, hazelnut, apple relish, beurre blanc	
BEEF TARTARE	42
crispy shallot crumb, parmesan, chives, sourdough	
HERITAGE BEETROOT SALAD (v)	28
whipped goat's cheese, blackberry, lovage, sunflower seeds	
PUMPKIN & RICCOTA AGNOLOTTI (v)	30
brown butter, sage, parmesan	

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	
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	
POTATO GNOCCHI (v)	38
spinach, wild mushrooms, parsley, lemon	
JERUSALEM ARTICHOKE RISOTTO	38
roasted artichoke, parmesan, celery, walnut	

TO SHARE

LOBSTER WELLINGTON	130
truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine	
800G 45-DAY DRY AGED CÔTE DE BOEUF	135
dressed new potatoes, Caesar salad, sauteed pea & broccoli, peppercorn sauce	

FROM THE GRILL

	£
FILLET OF SCOTTISH SALMON (180gr)	52
apple, radish, kale salad, calamansi vinaigrette	
DOVER SOLE (500gr)	72
capers, parsley, lemon, buttered new potatoes	
BABY CHICKEN (180gr)	56
tabbouleh, Fattoush salad, spiced yoghurt	
GRILLED WAGYU RIBEYE	126
charred hispi cabbage, Delica pumpkin, girolles, black garlic, madeira jus	
AGED BEEF FILLET	64
swede fondant, wild mushrooms, cep puree, bone marrow, beef jus	
CLARIDGE'S BEEF BURGER	46
baby gem lettuce, balsamic onions, Comté, onion rings, French fries	

PASTA AND PIZZA

SPAGHETTI POMODORO (v)	34
fresh basil	
PENNE ARRABBIATA (v)	34
tomato, garlic, chilli, parsley	
PIZZA MARGHERITA (v)	30
San Marzano tomatoes, mozzarella and basil	
PEPPERONI PIZZA	34
cured chorizo cular, tomato, mozzarella	
BLACK TRUFFLE PIZZA (v)	38
pecorino, mushrooms	

SIDES

Green garden salad, avocado	12
Honey butter glazed carrots	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