

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	
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

SANDWICHES

SMOKED SALMON WITH AVOCADO	35
on toasted rye 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, French fries	
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	
MUSHROOM SOUP	24
truffle cream, wild mushrooms, black truffle	

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 cauliflower, hazelnut, apple relish, beurre blanc	
BEEF TARTARE	42
crispy shallot crumb, parmesan, chives, sourdough	
HERITAGE BEETROOT SALAD (v)	28
whipped goats 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	
SCOTTISH HALIBUT	54
violet artichoke, baby vegetables, parsnip puree, barigoule	
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, lingonberry sauce, charred lemon	
VENISON LOIN	64
braised haunch, celeriac, blackberry, chocolate emulsion, port jus	
POTATO GNOCCHI (vg)	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	

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
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

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	32
quinoa, broccoli and edamame with tempeh or chicken	
high in magnesium, amino acids and fibre	

GRILLED CHICKEN BREAST	36
roasted squash, fennel salad	
high in protein, prebiotic fibre and zinc	

DESSERT

	£
VANILLA AND CARAMEL MILLE FEUILLE	26

APPLE AND PEAR TART FINE	22
vanilla ice cream	

BLACKBERRY VACHERIN	22
creme fraiche and tarragon	

FROMAGE BLANC MOUSSE	26
plums, Shiso sorbet	

CLARIDGE'S CHOCOLATE DOME	26
almond & coffee praline, chocolate cookies, coffee ice cream	

ICE CREAM	20
dark chocolate, Madagascan vanilla, caramel, coffee (choice of three)	

SORBET	20
lemon, passionfruit & mango, strawberry, blackberry, banana (choice of three)	

SELECTION OF BRITISH CHEESES	30
grapes, celery, walnut bread, chutney	

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

