

FOYER & READING ROOM

LATE NIGHT 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 require around 2,000 kcal a day.

A discretionary 15% service charge will be added to your final account.

LATE NIGHT MENU

available from 22:00 - 06:00

CAVIAR

with traditional condiments and blinis

OSCIETRA (30g)

BELUGA (30g)

SEVERN AND WYE SMOKED SALMON

crème fraîche, mustard seeds, pickled shallots

TOMATO SOUP ^(v)

roasted plum tomatoes and basil

COLD MEZZE ^(v)

tabbouleh, hummus, baba ghanoush, olives, pita bread

CLARIDGE'S CAESAR SALAD

anchovies, crispy bacon, Parmesan, croutons

CLARIDGE'S FRIED CHICKEN

lime chipotle yoghurt

CHEESE TOASTIE

Montgomery Cheddar, Gruyère, mozzarella, Parmesan

FISH AND CHIPS

battered line-caught cod, mushy peas, hand-cut chips

BEEF LASAGNA

béchamel, Parmesan

CLARIDGE'S BEEF BURGER

baby gem lettuce, balsamic onions, Comté, French fries

CHICKEN BIRYANI

rice, coriander, crispy shallot, raita

SPAGHETTI POMODORO ^(vg)

fresh basil

SPAGHETTI BOLOGNESE

tomato, beef ragu

£

170

400

38

22

40

34

35

34

44

42

48

54

34

38

DESSERTS

APPLE CRUMBLE

vanilla anglaise

MINI PASTRIES

a selection of three pastries

CRÈME BRÛLÉE

vanilla

ICE-CREAM AND SORBETS

dark chocolate, Madagascan vanilla, coffee, caramel,
lemon, passion fruit & mango, strawberry, raspberry, banana

CHEESE SELECTION

selection of British cheeses, grapes, celery, walnut bread,
chutney

22

27

22

20

30