

# FOYER & READING ROOM

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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

	£	Kcal
SCALLOP CEVICHE	24	170
yuzu kosho, kale, apple, hazelnut		
EBI PRAWN TEMPURA	26	856
ponzu, coriander		
CLARIDGE'S FRIED CHICKEN	32	320
lime chipotle yoghurt		
BLACK TRUFFLE ARANCINI	22	423
wild mushroom, black truffle, parmesan		
PULLED BEEF CROQUETTES	24	322
chilli mayonnaise, chervil		
CRUDITÉS	22	73
coco bean hummus		
HERITAGE BEETROOT SALAD	20	83
goat cheese mousse, walnuts, watercress		

## SALADS

SALAD NIÇOISE	34	499
seared tuna, olives, green beans, potato, quail egg		
CLARIDGE'S CAESAR SALAD	30	695
anchovies, crispy bacon, parmesan, croutons		
SUPERFOOD SALAD	30	562
avocado, beans, lentils, feta, spring onion, courgette		
BURRATA DI PUGLIA SALAD	30	562
roasted fennel, orange, radicchio, dill		
ADD GRILLED CHICKEN BREAST OR PRAWNS OR TOFU	12	142

## SOUPS

CORNISH LOBSTER BISQUE	24	410
courgette, lobster oil		
TOMATO SOUP	20	35
tomatoes, basil		
MINISTRONE SOUP	20	117
courgette, carrot, tomato, orzo		

## SEAFOOD

CAVIAR		
with traditional condiments and buckwheat blinis		
OSCIETRA (30g)	170	202
BELUGA (30g)	390	202
ROCK OYSTERS		
served with three mignonettes; classic, cranberry, spiced pumpkin		
half dozen	28	150
dozen	56	300

## FIRST COURSE

	£	Kcal
CLARIDGE'S SEAFOOD COCKTAIL lobster, crab and Marie Rose sauce	45	256
SEVERN AND WYE SMOKED SALMON crème fraîche, mustard seeds, pickled shallots, soda bread	35	376
SEARED SCALLOPS kohlrabi, lemon verbena, Champagne sauce	36	371
BEEF TARTARE red chicory, pickled quail egg, sorrel, Oscietra caviar	35	287
SEARED FOIE GRAS quince, pain d'épice, cinnamon	35	562
ARTICHOKE SALAD wild mushrooms, chicory, artichoke barigoule, lovage	32	422

## MAIN COURSE

CLARIDGE'S LOBSTER RISOTTO butter poached lobster, spring onion and coastal herbs	58	730
DOVER SOLE MEUNIÈRE with capers and parsley	65	1268
MISO GLAZED SALMON braised fennel, pak choi, spring onion, lime	52	782
CLARIDGE'S CHICKEN PIE French beans, mashed potatoes, bacon	45	925
LOIN OF VENISON salsify, pickled cabbage, pain perdu, juniper	52	496
GRILLED VEAL CHOP Parma ham, orzo gratin	75	658
PURPLE SPROUTING BROCCOLI wild rice, broccoli salad, endive, nasturtium	36	156
HERITAGE CARROT Miso roasted carrots, cumin, wild garlic oil	36	182
ROASTED VEGETABLE TAGINE flaked almond and coriander	40	820
CELERIAC AND BLACK TRUFFLE RISOTTO wild mushroom, parmesan, celery	45	194

## TO SHARE

	£	Kcal
LOBSTER WELLINGTON truffle French fries, broccoli, sautéed spinach, green salad, sauce Americaine	114	3630
800G 45-DAY DRY AGED CÔTE DE BOEUF sautéed mushrooms, onion rings, green salad, grilled cherry tomatoes, chimichurri and Béarnaise sauce, French fries	112	3492

## FROM THE GRILL

FILLET OF SCOTTISH SALMON (180gr)	52	625
confit fennel, salsa verde		
DOVER SOLE (500gr)	65	989
capers and parley		
BABY NORFOLK CHICKEN (180gr)	56	322
spiced yoghurt, Fattoush salad		
LAMB CUTLETS (180gr)	56	786
spring onion, mashed potato, green beans, mint sauce		
HEREFORDSHIRE BEEF FILLET (200gr)	75	387
smoked bone marrow, pont neuf potatoes, Béarnaise		

## PASTA AND PIZZA

SPAGHETTI BASILICO	28	672
fresh basil		
LAMB SHOULDER PAPPARDELLE	38	438
parmesan, parsley		
LOBSTER RIGATONI	58	672
tomato, basil, lobster bisque		
PIZZA MARGHERITA	25	704
San Marzano tomatoes, mozzarella and basil		
PEPPERONI PIZZA	32	1014
cured chorizo cular, tomato, mozzarella		
BLACK TRUFFLE PIZZA	34	1326
pecorino, mushrooms		

## SIDES

Green garden salad, avocado	12	89
Tenderstem broccoli	12	196
Portobello mushroom, garlic butter	12	207
Sautéed spinach	12	182
Charred corn, roast pepper, chipotle	12	175
Buttered new potatoes with dill	12	227
Mashed potato	12	370
French fries/ Hand cut chips	12	312
Truffled French fries	14	398