

CLARETTE

Snacks

Mixed Nuts 6	Olives 6
Warm Baguette with Normandy Butter 4,5	Bayonne Ham Croquettes, Dijon 4,5 each
Baked Camembert, Hot Honey, Baguette 14	Butternut & Blue Cheese Tartlets 4,5 each
Steak Tartare Bites 5,5 each (5g caviar + 15)	The Clarette Board (serves 2) 35

Starters

Butternut Squash Soup, Sunflower Seed Pistou 14
Endive, Blood Orange, Roquefort, Candied Walnuts 14,5
Scottish Mackerel, Horseradish Crème Fraîche, Baked Candy Beets 15,5
Pork & Duck Rillettes, Warm Baguette, Cornichons 14,5

Mains

Wild Mushroom Ragout, Jerusalem Artichokes, Pomme Purée, Toasted Hazelnuts 25
Coq au Vin, Pearl Onions, Pink Paris Mushrooms, Lardons and Onion Brioche 28
Bouillabaisse, Red Mullet, Mussels, Confit Fennel, Saffron Rouille 34
Braised Beef Cheek, Pomme Purée, Port Wine Jus, Heirloom Carrots 34
Cassoulet, Confit Duck, Pork Belly, Toulouse Sausage, Haricot Beans (for 2) 62

Sides

Chips, Black Truffle, Parmesan with Garlic Mayo 9
Sautéed Greens, Salsa Verde 7
Lyonnaise Potatoes 8

Desserts

Pain Perdu, Cointreau, Orange Chantilly Cream 10
Chocolate Tart, Maraschino Cherry, Pistachio Crumb 10
Cheese - Market Price

Please ask us for suitable wine suggestions for any part of your meal,
we always have many varied & exciting options available.

Please speak to your server regarding any allergy concerns. A discretionary 13,5% service charge will be added to your bill. All prices include VAT.

Cheese, Sweet Wine & Digestif

Cheese is accompanied by fresh grapes, fig jam and crackers.

Charolais Soft, unpasteurised goat milk, rich and sophisticated taste with a fine clean flavour, natural and slightly dry rind with patchy moulds	6.5
Munster Fermier Minoux Soft, unpasteurised cow milk, orange-yellow washed crust, well balanced aroma, savoury burnt, buttery onion notes	5
Petit Chaource Semi-soft, unpasteurised cow milk, cream enriched, dense crumbly texture, bitter, mushroom and earthy	5
Beaufort d'Ete Semi-hard, unpasteurised cow milk, high mountain pasture, creamy, pale gold colour, sweet almond nuttiness	6.5
Ossau-Iraty Semi-hard, unpasteurised ewe milk, brine rubbed crust, earthy spiciness, nutty with hints of figs, hazelnuts and olives	6
Mimolette Demi-Vielle Hard, unpasteurised cow milk, aged 6 to 12 months, Rocou added, salty, sweet caramel like, herbaceous notes	6
Blue de Basque Semi-hard bleu, pasteurised ewe milk, natural brushed rind with tangy richness, sweet butter, farmy straw, lemon zest, pepper and bosky minerality	5.5

Sweet Wine

2019 Château Coutet, 1er Grand Cru Classe, Barsac, Sauternes, France	13
NV Madeira Sercial 10 Year Old Reserva Velha, Barbeito, Portugal	14
2016 Vinsanto, Santo Wines, Santorini, Greece	15
2005 Aszu 6 Puttonyos, Szt Tamas Vineyard, Royal Tokaji, Hungary	21
1997 Vouvray Moelleux, Le Haut-Lieu, Huet, Loire Valley, France	35
1999 Château d'Yquem, 1er Cru Superieur, Sauternes, France	90

Port & Sherry

2004 Vintage Port, Quinta do Panascal, Fonseca, Douro, Portugal	9
La Bota N.110 Manzanilla Pasada, Equipo Navazos, Andalusia, Spain	12
NV Port, 20y Tawny, Niepoort, Douro, Portugal	18
2014 Vin Jaune, Domaine Tissot, Château-Chalon, Jura, France	24
La Bota N.109, Amontillado, Equipo Navazos, Andalusia, Spain	35
1977 Vintage Port, Taylor's, Douro, Portugal	55

Digestif

Frapin VSOP, Grande Champagne 1er Cru, Cognac	13
Baron de Sigognac 10yrs, Bas-Armagnac	14
Dupont Hors d'Age, Calvados	17
Baron de Sigognac 20yrs, Bas-Armagnac	24
Frapin XO, Château de Fontpinot, Single Vineyard, Cognac	30
1964 Darroze, Château de Gaube, Bas-Armagnac	60

Grappa

Grappa di Traminer, Francesco	12
Grappa Nardini 3yrs Riserva, Italy	13