

CLARETTE

Sunday Menu

Bloody Mary Selection

- Red Snapper** Plymouth Gin, Dry Sherry, Spicy Mix, Tomato Juice 11
Bacon Bloody Mary Bacon Fat Washed Fair Vodka, Spicy Mix, Caramelised Bacon, Tomato Juice 11
Bloody Maria Olmeca Blanco Tequila, Cholula, Tajin, Tomato Juice 11

Small Plates

- Butternut Squash Soup, Sunflower Seed Pistou 14
Croque Monsieur 12.5 (fried egg +3)
Steak Tartare, Truffle Aioli, Chips 18.5
Potato Rosti, Gammon, Gruyère, Fried Egg, Béchamel 14.5
Scottish Mackerel, Horseradish, Crème Fraîche, Baked Candy Beets 15.5

To Share

- Moules Marinière - Scottish Mussels, Shallots, White Wine, Garlic, Chips, Mayonnaise (for 1/2) 23
The Clarette Board - Bayonne Ham, Pork & Duck Rillettes, French Cheeses, Celeriac Remoulade, Warm
Baguette, Normandy Butter (for 2) 35
Toulouse Cassoulet - Confit Duck, Pork Belly, Garlic Sausage, Cannellini Beans, Herb Crust (for 2) 62
Coq Au Vin - Pearl Onions, Pink Paris Mushrooms, Lardons and Chips (for 2/3) 69

Desserts

- Chocolate Tart, Maraschino Cherry, Pistachio Crumb 10
Pain Perdu, Cointreau, Vanilla Chantilly 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