

# CLARETTE

## Snacks

Mixed Nuts 6	Olives 6
Warm Baguette with Normandy Butter 4,5	Bayonne Ham Croquettes, Dijon 4,5 each
Bayonne Ham, Celeriac Remoulade 11	Butternut & Blue Cheese Tartlets 4,5 each
Steak Tartare Bites 5,5 each	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
Cassoulet, Confit Duck, Pork Belly, Toulouse Sausage, Haricot Beans 28
Bouillabaisse, Mussels, Confit Fennel, Saffron Rouille 34
Braised Beef Cheek, Pomme Purée, Port Wine Jus, Heirloom Carrots 34
Coq au Vin, Pearl Onions, Pink Paris Mushrooms, Lardons and Onion Brioche (for 2) 62

## Sides

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

## Desserts

Malt Crème Caramel, Hazelnuts 10
Dark Chocolate Mousse, Fleur de Sel 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.

Sinodun Hill	7
This cheese has taken influences from the French Pouligny St. Pierre. The smooth paste has a mellow tangy flavour, with faint citrus notes.	
Yoredale	6
Bright acidity, lemony, zesty and yogurty notes. Texture is crumbly when cut, but buttery and smooth on the palate.	
Napoleon	6.5
The name is derived from the mountain facing the farm, & is called Le Nez de Napoleon. In the style of an Ossau, but with a softer texture & a lovely nutty tang.	
L'Abbaye de Tamie	6.5
A cheese similar to a Reblochon but thicker and with a firmer, less creamy paste. Flavours are light, dairy, cream, fresh hay, grass and butter.	
Yarlington	7
The flavours are gentle, rich, subtle and earthy with only a hint of bitterness.	
Pevensey Blue	7
A soft, creamy and rich tasting blue cheese made with organic milk from cows that graze the Pevensey Levels. Creamy, syrupy and hazelnut aftertaste with hints of bitterness, smoke and savoury meaty notes.	
Roquefort Charles	6.5
A strong artisan, well marbled blue cheese. Intense powerful flavours & gritty texture.	

## Sweet & Fortified Wines

2019 Château Coutet, 1er Grand Cru Classe, Barsac, Sauternes, France	13
2020 Vinsanto, Santo Wines, Santorini, Greece	16
2015 Recioto della Valpolicella Classico, Meliboto, Valentina Cubi, Veneto	17
2006 Château Suduiraut, 1er Grand Cru Classe, Sauternes, France	19
1997 Vouvray Moelleux, Le Haut-Lieu, Huet, Loire Valley, France	35
1999 Château d'Yquem, 1er Cru Superieur, Sauternes, France	90

## Port & Sherry

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

## 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