

# CLARETTE

## Snacks

Mixed Nuts 6	Olives 6
Warm Baguette with Normandy Butter 5	Bayonne Ham Croquettes, Dijon 4 each
Bayonne Ham, Celeriac Remoulade 11	Padron Peppers, Maldon Salt 8
Steak Tartare Bites 4 each	The Clarette Board (serves 2) 35

## Starters

Classic French Onion Soup, Croutons, Comté 14
Six Burgundy Snails, Parsley & Garlic Butter 16
Seabass Ceviche, Cucumber, Jalapeño, Coriander 18
Poached Duck Egg, Wye Valley Asparagus, Bayonne Ham, Honey Mustard 18

## Mains

Spring Lamb Navarin, Seasonal Vegetables 34
Cornish Monkfish, Mussels, Sea Herbs, Champagne Sauce 39
Scottish Plaice, Langoustine Consommé, Clams, Sweetcorn Purée, Samphire 36
Grilled Aubergine, Mint Yoghurt, Freekeh, Zhoag, Tahini, Pine Nuts 24
Rare Breed Rib Eye, Romesco Sauce, Watercress 48

## Sides

Koffman Fries, Dijonnaise 7
Tenderstem Broccoli, Chilli & Garlic Butter 7
Butter Ratte Potatoes 7

## Desserts

Selection of Ice Cream & Sorbet 12
Rhubarb & Pistachio Crème Brûlée, Shortbread 12
Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble 12
Traditional Basque Cake, Black Cherry Jam 12
Selection of French Cheeses 16

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.*