

# CLARETTE

## *Private Dinning Menu*

Please note - we require all pre-orders to be made  
at least one week before the date of your event

£75 pp

Warm Baguette with Normandy Butter

### *Starter - choose one*

Seabass Ceviche, Cucumber, Jalapeño, Coriander  
Poached Duck Egg, Wye Valley Asparagus, Honey Mustard  
Steak Tartare, Cured Egg Yolk, Toasted Sourdough

### *Main - choose one*

Spring Lamb Navarin, Seasonal Vegetables  
Grilled Aubergine, Mint Yoghurt, Freekeh, Zhoug, Tahini, Pine Nuts  
Pan Fried Sea Bream, Mussels, Sea Herbs, Champagne Sauce

### *Served with*

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### *Dessert - choose one*

Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble  
Rhubarb & Pistachio Crème Brûlée, Shortbread

Coffee and Tea

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

*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.*

# CLARETTE

## *Sharing Menu*

Please note - all courses will be served family style  
Dishes from this menu will be placed down the centre of your table

£75 pp - minimum 10 pax

Warm Baguette with Normandy Butter

### *Starters*

Seabass Ceviche, Cucumber, Jalapeño, Coriander  
Poached Duck Egg, Wye Valley Asparagus, Honey Mustard  
Steak Tartare, Cured Egg Yolk, Toasted Sourdough

### *Mains*

Spring Lamb Navarin, Seasonal Vegetables  
Grilled Aubergine, Mint Yoghurt, Freekeh, Zhoog, Tahini, Pine Nuts  
Pan Fried Sea Bream, Mussels, Sea Herbs, Champagne Sauce

### *served with*

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### *Desserts*

Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble  
Rhubarb & Pistachio Crème Brûlée, Shortbread

Coffee and Tea

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