

CLARETTE

Snacks

Mixed Nuts 6	Olives 6
Warm Baguette with Normandy Butter 5	Bayonne Ham Croquette, Dijon 4 each
Steak Tartare Bite 4 each	Padron Peppers, Maldon Salt 8
Red Prawns Crudo, Lemon Oil, Maldon Salt 6 each	6 Maldon Rock Oysters, Chardonnay Pickle Shallots 25
Bayonne Ham, Celeriac Remoulade 11	The Clarette Board (serves 2) 35

Starters

Classic Vichyssoise, Chilled Leek and Potato Soup, Toasted Seeds 12
Charentais Melon, Bayonne Ham, Roquette & Basil Pesto 14
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachios 14
Six Burgundy Snails, Parsley & Garlic Butter 16
Seabass Ceviche, Cucumber, Jalapeño, Coriander 18

Mains

Summer Blanquette de Veau, Button Mushrooms, Chantenay Carrots 34
Cider Cured Sea Trout, Mussels, Arenkha Caviar, Crab Sauce, Sea Vegetables 39
Yellowfin Tuna, Bell Pepper Peperonata, Chorizo, Black Olive Tapenade, Green Oil 36
Grilled Aubergine, Mint Yoghurt, Freekeh, Zhoug, Tahini, Pine Nuts 24
Rare Breed Rib Eye, Cafe de Paris Butter, Watercress 48

Sides

Koffman Fries, Dijonnaise 7
Tenderstem Broccoli, Chilli & Garlic Butter 7
Butter Ratte Potatoes 7
Hispi Cabbage, Chilli, Red Onion, Pine Nuts 7

Desserts

Selection of Ice Cream & Sorbet 4
Pistachio Crème Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble 12
Lemon Posset, Raspberry Sorbet, Crushed Honeycomb, Lemon Balm 12
Traditional Cherry Clafoutis, Coconut Sorbet 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.