

CLARETTE

Snacks

Mixed Nuts 6	Olives 6
Warm Baguette with Normandy Butter 6	Bayonne Ham Croquette, Dijon 4 each
Steak Tartare Bite 4 each	Padron Peppers, Maldon Salt 8
Bayonne Ham, Celeriac Remoulade 12	6 Maldon Rock Oysters, Chardonnay Pickle Shallots 25
	The Clarette Board (serves 2) 35

Starters

Jerusalem Artichoke Velouté, Truffle Oil 14
Foie Gras and Confit Duck Leg Terrine, Fig Chutney & Toasted Brioche 18
Chicory Tart with Walnut and Pear Salad & Deep Fried Bleu des Causses Cheese 15
Six Burgundy Snails, Parsley & Garlic Butter 16
Seabass Ceviche, Cucumber, Jalapeño, Coriander 18

Mains

Winter Gressingham Duck Breast, Caramelised Chicory, Dauphinoise Potato and Cassis Jus 34
Roasted Pumpkin, Chestnut & Pearl Barley Risotto, Aged Pecorino, Crispy Kale, Green Oil 26
Pan-fried Halibut, Colcannon, Tenderstem Broccoli, Parsley Sauce 44
Grilled Aubergine, Mint Yoghurt, Freekeh, Zhoug, Tahini, Pine Nuts 24
Fillet of Beef Tournedos Rossini, Brioche, Pan-seared Foie Gras, Morel Mushroom & Madeira Sauce 55

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
Prune and Armagnac Creme Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble 12
Sticky Toffee Pudding, Bourbon Vanilla Ice Cream 12
Bread and Butter Pudding, Crème Anglaise 12
Selection of French Cheeses 16

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.