

CLARETTE

Lunch

Warm Baguette with Normandy Butter £6

Prix Fixe

£29 for two courses, £34 for three courses

Starter

Seabass Ceviche, Cucumber, Jalapeno, Coriander
Jerusalem Artichoke Velouté, Truffle Oil
Foie Gras and Confit Duck Leg Terrine, Fig Chutney & Toasted Brioche

Main

Winter Gressingham Duck Breast, Caramelised Chicory, Dauphinoise Potato and Cassis Jus
Roasted Pumpkin, Chestnut & Pearl Barley Risotto, Aged Pecorino, Crispy Kale, Green Oil
Pan-fried Cod, Colcannon, Tenderstem Broccoli, Parsley Sauce

Sides - supplement £7

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

Dessert

Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble
Prune and Armagnac Creme Brûlée, Shortbread Biscuit
Sticky Toffee Pudding, Bourbon Vanilla Ice Cream

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.