

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
Foie Gras Crème Brûlée, Toasted Brioche 14	6 Maldon Rock Oysters, Chardonnay Pickle Shallots 26
Bayonne Ham, Celeriac Rémoulade 12	The Clarette Board (serves 2) 35
Talagani Cheese, Kalamata Olive Glaze, Oregano 14	Grilled King Prawn, Chili Garlic Butter 10 each

Starters

Classic French Onion Soup, Sourdough Croutons, Comté & Bleu D'Auvergne 14
Six Burgundy Snails, Parsley & Garlic Butter 16
Beef Carpaccio, Pesto, Pickled Shimeji, Truffle Rémoulade, Potato Straws 20
Burrata, Heritage Tomatoes, Sour Cherry Molasses, Pistachios 15
Seabass Ceviche, Cucumber, Jalapeño, Coriander 18

Mains

Spring Blanquette de Veau, Chantenay Carrots, Asparagus, Pilaf Rice with Bell Peppers 34
Spinach and Ricotta Ravioli, Sauce Vierge, Parmesan Crisps, Pea Shoot, Green Oil 24
Cornish Lemon Sole Véronique, White Grapes, Shitake, Samphire, Tarragon, Vermouth Sauce 36
Oxfordshire Grilled Lamb Cutlets, Petit Pois à la Française, Minted Mustard Mash, Lamb Jus 40
800g West Country 28 Day Himalayan Salt Aged Côte de Boeuf, Peppercorn Sauce, Watercress 150

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 12 or 4 per scoop
Pistachio Crème Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble 12
Nougat Glacé, Coulis de Framboise 12
Sticky Toffee Pudding, Caramel Sauce and Ice Cream 12
Selection of French Cheeses 16