

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
Nduja Scotch Egg, Roasted Garlic Aioli 12	6 Maldon Rock Oysters, Chardonnay Pickle Shallots 26
Bayonne Ham, Celeriac Rémoulade 12	Wild Seabass Carpaccio, Papaya, Pink Grapefruit Vinaigrette 18
Talagani Cheese, Kalamata Olive Glaze, Oregano 14	Grilled King Prawn, Chili Garlic Butter 10 each

The Clarette Board (serves 2) 35

Starters

Soupe Provençale au Pistou 14
Six Burgundy Snails, Parsley & Garlic Butter 16
Hand Cut Beef Tartare, Cured Egg Yolk, Toasted Sourdough 20
King Fish Ceviche, Cucumber, Jalapeño, Coriander 19
Stracciatella, Grilled Courgettes, Zerbini Melon, Sour Cherry Molasses, Pistachio 16

Mains

Cornish Monkfish, Mussels, Sea Herbs, Champagne Sauce 39
Bresse Chicken Supreme "Gaston Gerard", Pomme Purée, Comté, White Wine & Mustard Sauce 34
Peas, Mint and Spring Onion Ravioli, Rich Green Pea Velouté, Summer Vegetables, Ricotta 27
Oxfordshire 7 oz Lamb Rump, Watercress and Roast Garlic Pesto, Braised Lettuce and Broad Beans 42
Grilled 10 oz 21 Day Wet Aged Sirloin Steak, Chimichurri Sauce, 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 12 or 4 per scoop
Pistachio Crème Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Sorbet 12
Nougat Glacé, Coulis de Framboise 12
Panna Cotta with Roasted Gariguettes Strawberries 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.