

CLARETTE

Snacks

Mixed Nuts 6
Warm Baguette with Normandy Butter 6
Steak Tartare Bite 4 each
Three Cheeses & Red Onion Quiche 12
Bayonne Ham, Celeriac Rémoulade 12
Nduja Scotch Egg, Roasted Garlic Aioli 12

Olives 6
Bayonne Ham Croquette, Dijon 4 each
Padron Peppers, Maldon Salt 8
6 Rock Oysters, Chardonnay Pickle Shallots 26
The Clarette Board (serves 2) 35
Grilled King Prawn, Chili Garlic Butter 10 each

Starters

Roasted Butternut Squash Soup, Toasted Seeds, Green Oil 14
Six Burgundy Snails, Parsley & Garlic Butter 16
Poached St Ewe's "Oeufs en Meurette", Lardons, Oyster Mushrooms, Red Wine Sauce 18
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachio 15
Seabass Ceviche, Cucumber, Jalapeño, Coriander 18

Mains

Steamed Dorset Cod, Curried Mussels & Carrots, Crispy Kale 36
Autumn "Beef Bourguignon", Baby Onions, Pancetta, Button Mushrooms, Tagliatelle 34
Grilled Mauve Aubergine, Mint Yoghurt, Freekeh, Zhoug, Tahini, Pinenuts 24
Confit Gressingham Duck Leg, White Beans Cassoulet Herbs & Lemon 38
Grilled 10 oz 21 Day Wet Aged Rib Eye Steak, Sauce Diane, Watercress 54

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
Rum Baba, Raspberry Coulis, Mascarpone Ice Cream 12
Clarette Tiramisu 12
Selection of French Cheeses 16