

CLARETTE

Snacks

Mixed Nuts 6
Warm Baguette with Normandy Butter 6
Steak Tartare Bite 4 each
Foie Gras Crème Brûlée, Toasted Brioche 20
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, Chilli Garlic Butter 10 each

Starters

Jerusalem Artichoke Velouté, Truffle Oil 14
Six Burgundy Snails, Parsley & Garlic Butter 16
Chicken Liver Pâté, Fig Chutney with Penja Pepper, Cornichon, Brioche 18
Parmesan and Truffle Double-Baked Soufflé Creamy Leeks 20
Seabass Ceviche, Cucumber, Jalapeño, Coriander 19

Mains

Roasted Stone Bass & Native Lobster Risotto with Tarragon and Chives, Lobster Bisque 40
Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato & Cassis Jus 38
Winter "Coq au Vin", Lardons, Chantenay Carrots, Button Mushrooms, Pomme Purée 34
Butternut Squash Ravioli with Pumpkin Velouté, Pinenuts, Curly Kale & Smoked Ricotta 27
Grilled 10 oz 21 Day Wet Aged Rib Eye Steak, Sauce Bordelaise with Bone Marrow, 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
Prune and Armagnac Crème Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble 12
Sticky Toffee Pudding, Bourbon Vanilla Ice Cream 12
Clarette Tiramisu 12
Selection of French Cheeses 16

*Please speak to your server regarding any allergy concerns. A discretionary 14% service charge will be added to your bill.
All prices include VAT.*