

# 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, Pistachio 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.*