

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 20	6 Rock Oysters, Chardonnay Pickle Shallots 26
Bayonne Ham, Celeriac Rémoulade 12	The Clarette Board (serves 2) 35
Nduja Scotch Egg, Roasted Garlic Aioli 12	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 Cod & Native Lobster Risotto with Tarragon and Chives, Lobster Bisque 38
Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato & Cassis Jus 40
Winter "Coq au Vin", Lardons, Chantenay Carrots, Button Mushrooms, Pomme Purée 36
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 50

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, Mascarpone 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.