

# 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, Chili Garlic Butter 10 each

## *Starters*

Classic French Onion Soup, Sourdough Croutons, Comté & Bleu D'Auvergne 14
Ham Hock, Mustard & Parsley Terrine, Sauce Gribiche, Sourdough 17
Fried Duck Egg with Asparagus, Parmesan & Truffle, Toasted Brioche 20
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachio 15
Seabass Ceviche, Cucumber, Jalapeño, Coriander 18

## *Mains*

Spinach & Ricotta Ravioli, Petit Pois Velouté, Broad Beans, Pine Nuts & Crispy Kale 27
Spring Blanquette de Veau, Chantenay Carrots, Asparagus, Pilaf Rice with Bell Peppers 40
Oxfordshire Grilled Lamb Cutlets, Mint Béarnaise, Leeks & Peas, Lamb Jus 34
Cornish Cod "Véronique", White Grapes, Chanterelles, Samphire & Tarragon Vermouth Sauce 36
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
Pistachio Crème Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Mascarpone Ice Cream, Coconut Crumble 12
Clarette Paris-Brest 12
Fine Tatin Pomme Tarte with Vanilla Ice Cream & Caramel Sauce 12
Selection of French Cheeses 16