

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) 36
Nduja Scotch Egg, Roasted Garlic Aioli 12	Grilled King Prawn, Chili Garlic Butter 10 each

Starters

Soupe de Poisson, Rouille, Gruyère 15
Beef Carpaccio, Pesto, Pickled Shimeji, Truffle Rémoulade, Potato Straws 20
Stracciatella, Grilled Courgettes, Zerbinati Melon, Sour Cherry Molasses, Pistachio 17
Six Burgundy Snails, Parsley & Garlic Butter 16
Seabass Ceviche, Cucumber, Jalapeño, Coriander 19

Mains

Sauté de Veau Marengo, White Wine, Tomato, Button Mushrooms & Bell Pepper Rice Pilaf 40
Cornish Hake, Picota Cherries, Chorizo, Artichoke & Basil Pesto 36
Four Cheese Ravioli, Sun-Dried Tomato Broth, Aubergine, Basil & Carnaroli Rice 28
Grilled 10oz 21-Day Wet-Aged Rib Eye Steak, Muhammara, Choricero Pepper Sauce & Watercress 48
Grilled Whole Spatchcock Poussin, Chimichurri & Lemon 30
1kg 28-Day Himalayan Salt-Aged West Country Côte de Bœuf (serves two), Bordelaise Sauce & Watercress 150

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
Bourbon Vanilla Crème Brûlée 12
Warm Chocolate Moelleux, Pistachio Ice Cream & Coconut Crumble 12
Fine Tatin Pomme Tarte with Vanilla Ice Cream & Caramel Sauce 12
Tarte au Citron, Raspberry Sorbet 12
Selection of French Cheeses 16