

# CLARETTE

## Private Dining Lunch Menu

Available for lunch from Tuesday to Saturday, between 12:00 and 2:00 PM

Please note - we require all pre-orders to be made  
at least 10 days before the date of your event

60 pp

Warm Baguette with Normandy Butter

### Starter (Choose one)

Seabass Ceviche, Cucumber, Jalapeño, Coriander  
Beef Carpaccio, Pesto, Pickled Shimeji, Truffle Remoulade, Potato Straws  
Stracciatella, Grilled Courgettes, Zerbitani Melon, Sour Cherry Molasses, Pistachios

### Main (Choose one)

Sauté de Veau Marengo, White Wine, Tomato, Button Mushrooms & Bell Pepper Pilaf Rice Four Cheese  
Ravioli, Sun-Dried Tomato Broth with Aubergine, Basil & Carnaroli Rice  
Cornish Hake, Picota Cherries, Chorizo, Artichoke & Basil Pesto  
Grilled 10oz 21-Day Wet-Aged Rib-Eye Steak, Muhammara & Choricero Pepper Sauce, Watercress\*

*\*Available for a £10 supplement per person*

### Served with

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### Dessert (Choose one)

Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble  
Fine Apple Tarte Tatin with Vanilla Ice Cream, Caramel Sauce  
Bourbon Vanilla Crème Brûlée  
Selection of French Cheeses\*

*\*Available for an £8 supplement per person.*

# CLARETTE

## Sharing Lunch Menu

Available for lunch from Tuesday to Saturday, between 12:00 and 2:00 PM

Please note - all courses will be served family style  
Dishes from this menu will be placed down the centre of your table

60 pp

Warm Baguette with Normandy Butter

### Starters

Seabass Ceviche, Cucumber, Jalapeño, Coriander  
Beef Carpaccio, Pesto, Pickled Shimeji, Truffle Remoulade, Potato Straws  
Stracciatella, Grilled Courgettes, Zerbitani Melon, Sour Cherry Molasses, Pistachios

### Mains

Sauté de Veau Marengo, White Wine, Tomato, Button Mushrooms & Bell Pepper Pilaf Rice Four Cheese  
Ravioli, Sun-Dried Tomato Broth with Aubergine, Basil & Carnaroli Rice  
Cornish Hake, Picota Cherries, Chorizo, Artichoke & Basil Pesto  
Grilled 100z 21-Day Wet-Aged Rib-Eye Steak, Muhammara & Choricero Pepper Sauce, Watercress\*

*\*Available for a £10 supplement per person*

### Served with

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### Dessert

Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble  
Fine Apple Tarte Tatin with Vanilla Ice Cream, Caramel Sauce  
Bourbon Vanilla Crème Brûlée  
Selection of French Cheeses\*

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

# CLARETTE

## Private Dining Menu

Please note - we require all pre-orders to be made  
at least 10 days before the date of your event

80 pp

Warm Baguette with Normandy Butter

### Starter (Choose one)

Seabass Ceviche, Cucumber, Jalapeño, Coriander  
Beef Carpaccio, Pesto, Pickled Shimeji, Truffle Remoulade, Potato Straws  
Stracciatella, Grilled Courgettes, Zerbitani Melon, Sour Cherry Molasses, Pistachios

### Main (Choose one)

Sauté de Veau Marengo, White Wine, Tomato, Button Mushrooms & Bell Pepper Pilaf Rice Four Cheese  
Ravioli, Sun-Dried Tomato Broth with Aubergine, Basil & Carnaroli Rice  
Cornish Hake, Picota Cherries, Chorizo, Artichoke & Basil Pesto  
Grilled 100z 21-Day Wet-Aged Rib-Eye Steak, Muhammara & Choricero Pepper Sauce, Watercress\*

*\*Available for a £10 supplement per person*

### Served with

Tenderstem Broccoli, Chilli & Garlic Butter  
Butter Ratte Potatoes

### Dessert (Choose one)

Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble  
Fine Apple Tarte Tatin with Vanilla Ice Cream, Caramel Sauce  
Bourbon Vanilla Crème Brûlée  
Selection of French Cheeses\*

*\*Available for an £8 supplement per person.*

We kindly suggest a pre-order of wines a minimum 1-2 weeks in advance of your event.

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

# CLARETTE

## Sharing Menu

Please note - all courses will be served family style  
Dishes from this menu will be placed down the centre of your table

80 pp

Warm Baguette with Normandy Butter

### Starters

Seabass Ceviche, Cucumber, Jalapeño, Coriander  
Beef Carpaccio, Pesto, Pickled Shimeji, Truffle Remoulade, Potato Straws  
Stracciatella, Grilled Courgettes, Zerbitani Melon, Sour Cherry Molasses, Pistachios

### Mains

Sauté de Veau Marengo, White Wine, Tomato, Button Mushrooms & Bell Pepper Pilaf Rice Four Cheese  
Ravioli, Sun-Dried Tomato Broth with Aubergine, Basil & Carnaroli Rice  
Cornish Hake, Picota Cherries, Chorizo, Artichoke & Basil Pesto  
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### Served with

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Butter Ratte Potatoes

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