

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 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 Ratté 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.*

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 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 arengo, 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.*

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
Grilled 100z 21-Day Wet-Aged Rib-Eye Steak, Muhammara & Choricero Pepper Sauce, Watercress*

**Available for a £10 supplement per person*

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Tenderstem Broccoli, Chilli & Garlic Butter
Butter Ratte Potatoes

Dessert

Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble
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Selection of French Cheeses*

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