

CLARETTE

Snacks

Mixed Nuts 6	Olives 6
Steak Tartare Bite 4 each	Bayonne Ham Croquette, Dijon 4 each
Warm Baguette with Normandy Butter 6	Padron Peppers, Maldon Salt 8
Bayonne Ham, Celeriac Rémoulade 12	6 Rock Oysters, Chardonnay Pickle Shallots 26
Nduja Scotch Egg, Roasted Garlic Aioli 12	The Clarette Board (serves 2) 35
Foie Gras Crème Brûlée, Toasted Brioche 20	Grilled King Prawn, Chili Garlic Butter 10 each
Salt & Pepper Squid with Lime & Coriander 18	Feta & Pepper Croquettes, Dijon Mustard 4 each

Starters

Roasted Butternut Squash Soup, Toasted Seeds, Green Oil 15
Six Burgundy Snails, Parsley & Garlic Butter 16
Poached St Ewe's "Oeufs en Meurette", Lardons, Oyster Mushrooms, Red Wine Sauce 18
Stracciatella, Grilled Courgettes, Zerbinatti Melon, Sour Cherry Molasses, Pistachio 17
Seabass Ceviche, Cucumber, Jalapeño, Coriander 19

Mains

Roasted Stone Bass, Sweetcorn Two Ways, Sea Vegetables, Mussels, Langoustine Consommé 36
Grilled Barnsley Chop, Yoghurt, Maple, Sage, Courgette Salad, Pomegranate Molasses 38
Autumn Chicken Suprême "Gaston Gérard", White Wine, Comté, Creamy Mash 34
Burrata & Black Truffle Tortelloni, Sundried Tomato Broth, Aubergine, Basil, Carnaroli Rice 28
Grilled 100z 21-Day Wet-Aged Ribeye, Chimichurri, Watercress 48
800g 28-Day Himalayan Salt-Aged Côte de Boeuf, for Two to Share, Bordelaise, Watercress MP

Sides

Koffman Fries, Dijonnaise 7
Tenderstem Broccoli, Chilli & Garlic Butter 7
Butter Ratte Potatoes 7
Hispi Cabbage, Chilli, Red Onion, Pine Nuts 7
Potato Gratin 7

Desserts

Selection of Ice Cream & Sorbet 12 or 4 per scoop
Pistachio Crème Brûlée 12
Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble 12
Mini Canelé de Bordeaux, Rum & Raisin Ice Cream 12
Sticky Toffee Madeleine, Mascarpone Ice Cream 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.