CLARETTE

Snacks

Mixed Nuts 6
Warm Baguette with Normandy Butter 6
Steak Tartare Bite 4 each
Foie Gras Crème Brûlée, Toasted Brioche 20
Bayonne Ham, Celeriac Rémoulade 12
Nduja Scotch Egg, Roasted Garlic Aioli 12
Salt & Pepper Squid with Lime & Coriander 18

Olives 6
Bayonne Ham Croquette, Dijon 4 each
Padron Peppers, Maldon Salt 8
6 Rock Oysters, Chardonnay Pickle Shallots 26
The Clarette Board (serves 2) 36
Grilled King Prawn, Chilli Garlic Butter 10 each
Feta & Pepper Croquettes, Dijon Mustard 4 each

Starters

Jerusalem Artichoke Velouté, Truffle Oil 15
Six Burgundy Snails, Parsley & Garlic Butter 16
Foie Gras Terrine, Fig Chutney with Penja Pepper, Cornichon, Brioche 20
Parmesan and Truffle Double-Baked Soufflé Creamy Leeks 20
Seabass Ceviche, Cucumber, Jalapeño, Coriander 19

Mains

Roasted Stone Bass & Native Lobster Risotto with Tarragon and Chives, Lobster Bisque 39
Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato & Cassis Jus 40
Winter "Coq au Vin", Lardons, Chantenay Carrots, Button Mushrooms, Pomme Purée 36
Grilled Mauve Aubergine, Mint, Yoghurt, Freekeh, Zhoug, Tahini, Pine Nuts 28
Grilled 10 oz 21 Day Wet Aged Rib Eye Steak, Sauce Muhammara, Watercress 48
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
Prune and Armagnac Crème Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble 12
Sticky Toffee Madeleine, Mascarpone Ice Cream 12
Mini Canelé de Bordeaux, Rum & Raisin 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.