

CLARETTE

TO SHARE

Spanish Olives	£4
Mixed Toasted Nuts	£5
Freshly Baked Baguette, "Ampersand" Butter	£4
Crispy Pork Croquettes, Black Garlic Mayo	£8
Falafel, Pickled Beetroot, Tahini-Yogurt	£6
Truffle-Comte Beignets	£9
Baked Mont d'Or, Jambon De Bayonne Potatoes	£34
Smoked Mackerel Rilletes, Grilled Sourdough	£8
Charcuterie Board, Cured Meats, Pickles, Grilled Sourdough	£18
Cheese Selection, Seeded Crackers, Fig Jam, Candied Walnuts	£15

STARTERS

Cured Salmon	£14
Smoked Crème Fraîche, Black Truffle, Hazelnut	
Tartare de Bœuf	£18
Hand Cut Beef Rump, Truffle Mayo, Pickled Mushrooms, Parmesan	
Poulpe	£16
Grilled Spanish Octopus, Barbecue Glaze, Butternut Squash, Cavolo Nero	
Chevre Chaud	£12
Warm Goat Cheese Salad, Red Wine Dressing, Pear, Candied Walnuts	
Foie Grass Terrine	£16
Poached Quince, Brioche	
Champignons	£14
Mushroom Fricassee, Slow Cooked Egg, Creamy Polenta	

MAIN COURSE

Stuffed Dover Sole	£36
Herb Crust, Celeriac Purée, Sauteed Mushrooms, Black Truffle	
Seared Scallops	£29
Mangetout, Turnips, Lotus Root, Lemongrass Foam	
Poulet	£25
Chicken Breast, Cranberry Sauce, Red Cabbage, Beetroot	
Beef Fillet	£36
Sauce Perigourdine, Brioche, Spinach, Hen of the Wood (+ make it Rossini £10)	
Pumpkin Gnocchi	£22
Sage Foam, Baby Vegetables, Parmesan	

SIDE DISHES

Pommes Frites, Chipotle Mayonnaise	£5
Potato Dauphinois	£7
Mushroom Fricassee	£7
Crown Prince Pumpkin, Comte, Truffle	£7

DESSERT

Mont Blanc Tartlet, Vanilla Ice Cream	£10
Vanilla-Citrus Mille-Feuille	£10
Freshly Baked Madeleines	£5
Ice Cream	£3EA

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about a specific allergen, please speak to a member of staff. All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all bills. All prices include Value Added Tax at the prevailing rate.