

CLARETTE

FOR THE TABLE

Spanish Olives	£4
Mixed Toasted Nuts	£5
Freshly Baked Baguette, "Ampersand" Butter	£4
Crispy Pork Croquettes, Kimchi Mayo, Pickled Cucumber	£8
Falafel, Chickpea Fritter, Mint-Yogurt Dip	£6
Brochettes, Olive, Anchovy and Pepper Skewer	£6
Rillettes, Salmon, Crème Fraîche, Preserved Lemon, Dill	£9
Charcuterie Board, Cured Meats, Pickles, Grilled Sourdough	£18
Cheese Selection, Seeded Crackers, Fig Jam, Candied Pecans	£15

STARTERS

Maquereau	£12
Marinated Mackerel, Yuzu Ponzu, Crispy Tapioca, Sea Purslane	
Tartare de Bœuf	£12
Hand Cut Beef Rump, Egg Yolk, Corn Tortilla, Jalapeno	
Poulpe	£16
Grilled Spanish Octopus, Romesco, Crushed Potato, Coriander	
Chevre Chaud	£11
Caramelized Goat Cheese, Pine Nuts, Figs, Bitter Leaf Salad	
Champignons	£13
Mushroom Fricassee, Slow Cooked Egg, Creamy Polenta	

MAIN COURSE

Cabillaud	£26
Confit Cod, Coco de Paimpol, Razor Clams, Jus de Crustaces, Lardo	
St. Jacques	£29
Seared Scallops, Lemongrass Foam, Mangetout, Turnips, Lotus Root	
Poulet	£25
Roasted Chicken Breast and Thigh, Elderberry Sauce, Delica Pumpkin, Kale	
Cote de Boeuf	£75
800gr Rib Eye on the Bone, Choice of 2 Sides, Peppercorn Sauce	
Chou Fleur	£19
Roasted Cauliflower, Oriental Spices, Brown Butter, Harissa-Yogurt	

SIDE DISHES

Courgette Gratin, Parmesan (for 2)	£10
Mushroom Fricassee	£7
Crown Prince Pumpkin, Comte, Truffle	£6
Pommes Frites, Chipotle Mayonnaise	£5

DESSERT

Banoffee Tartlet, Peanut Butter Ice Cream	£9
Chocolate-Passionfruit Mille-Feuille	£9
Freshly Baked Madeleines	£4
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.