

CLARETTE

Snacks

Mixed Nuts 6	Olives 6
Warm Baguette with Normandy Butter 5	Bayonne Ham Croquette, Dijon 4 each
Steak Tartare Bite 4 each	Padron Peppers, Maldon Salt 8
Foie Gras Crème Brûlée, Toasted Brioche 14	6 Maldon Rock Oysters, Chardonnay Pickle Shallots 25
Bayonne Ham, Celeriac Remoulade 11	The Clarette Board (serves 2) 35

Starters

Soupe de poisson, rouille and Gruyère 14
Oeufs en Meurette, Poached St Ewe Eggs in Red Burgundy Wine Sauce 18
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachios 15
Six Burgundy Snails, Parsley & Garlic Butter 16
Seabass Ceviche, Cucumber, Jalapeño, Coriander 18

Mains

Autumn Bresse Chicken "Gaston Gerard", Pomme Purée, Comté, White Wine & Mustard Sauce 34
Roasted Butternut Squash and Pearl Barley Risotto, Crispy Kale, Pecorino, Green Oil 26
Cornish Cod Loin, Brown Shrimps, Caramelised Cauliflower, Samphire & Sicilian Prawn Bisque 36
Grilled Aubergine, Mint Yoghurt, Freekeh, Zhoug, Tahini, Pine Nuts 24
Steak au Poivre, Seared Peppercorn Crusted 7oz Hereford Fillet of Beef, Cognac, Watercress 48

Sides

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

Desserts

Selection of Ice Cream & Sorbet 4
Pistachio Crème Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Vanilla Ice Cream, Coconut Crumble 12
Lemon Posset, Raspberry Sorbet, Crushed Honeycomb, Lemon Balm 12
Pear & Almond Tart Bourdaloue, Dark Chocolate Sorbet 12
Selection of French Cheeses 16

Please speak to your server regarding any allergy concerns. A discretionary 13.5% service charge will be added to your bill. All prices include VAT.