

CLARETTE

Snacks

Mixed Nuts 6	Olives 6
Warm Baguette with Normandy Butter 6	Bayonne Ham Croquette, Dijon 4 each
Steak Tartare Bite 4 each	Padron Peppers, Maldon Salt 8
Bayonne Ham, Celeriac Remoulade 12	6 Maldon Rock Oysters, Chardonnay Pickle Shallots 25
	The Clarette Board (serves 2) 35

Starters

Jerusalem Artichoke Velouté, Truffle Oil 14
Six Burgundy Snails in Parsley & Garlic Butter 16
Stracciatella, Grilled Courgettes, Sour Cherry Molasses, Pistachios 15
Hand-Cut Beef Tartare, Cured Egg Yolk, Toasted Sourdough 20
Seabass Ceviche, Cucumber, Jalapeño, Coriander 18

Mains

Bresse Chicken "Gaston Gerard", Pomme Purée, Comté, White Wine & Mustard Sauce 34
Roasted Pumpkin & Pearl Barley Risotto, Aged Pecorino, Crispy Kale, Green Oil 26
Pan-Fried Cod Loin, Colcannon, Tenderstem Broccoli, Parsley Sauce 28
Winter Gressingham Duck Breast, Caramelised Chicory, Dauphinoise Potato and Cassis Jus 36
Rare Breed 10 oz Rib Eye Steak , Café de Paris Butter, Watercress 48

Sides

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

Desserts

Selection of Ice Cream & Sorbet 4 per scoop
Prune and Armagnac Creme Brûlée, Shortbread Biscuit 12
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble 12
Sticky Toffee Pudding, Bourbon Vanilla Ice Cream 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.