

# claro;

## New Year's Eve Menu

4 courses – £120 per person

**A taste of Claro;** frena bread, green tahini & aubergine, tzatziki & turmeric cucumber, labneh & harissa, fresh pickles, pickled chilli, matbucha (to share) (v, gf option)

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**Sashimi;** citrus vinaigrette, chervil salad (gf)  
with caviar + £15 supplement

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**Venison tartare;** potato pavé “cacio e pepe” (gf)

**Roasted beetroot;** smoked labneh, crispy kale, pickled apple, Wigmore cheese (gf)

**Tuna tataki;** Jerusalem artichoke, walnuts, coriander (n, gf)

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**Dover sole filets;** white roots, chimichurri, ras el hanout butter sauce (gf)

**Venison tomahawk from Vicars Game;** glazed carrots, oregano béarnaise (gf)

**Freekeh tagliolini;** leeks, wild mushrooms (v)  
with truffle + £15 supplement

**Claro lamb platter;** tzatziki, matbucha, pickled vegetables, pita bread (to share)

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**Black coffee madeleine;** warm cardamom toffee, hazelnut gelato (n, v)

**Chestnut;** kadayif cannoli with chestnut cream, chestnut ice cream, vanilla Anglaise (v)

**Malabi;** Middle Eastern rose milk pudding, crispy cinnamon filo, berries,  
candied pistachios, pomegranate syrup

**Citrus harmony;** lemon cream, fresh citrus,  
white chocolate & milk crumble, blood orange sorbet, yuzu marmalade, clementine syrup (v, gf)

(v) – Vegetarian | (vg) – Vegan | (n) – Nuts present | (gf) – Gluten Free

We cannot guarantee the absence of allergens in our kitchen or dishes.

Please inform your server of any allergies or dietary requirements.

A discretionary service charge of 14% will be added to your bill. Prices are inclusive of VAT.

**Please note we are a cashless restaurant.**

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## New Year's Eve Menu

5 courses – £150 per person

**A taste of Claro;** frena bread, green tahini & aubergine, tzatziki & turmeric cucumber, labneh & harissa, fresh pickles, pickled chilli, matbucha (to share)(v, gf option)

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**Sashimi;** citrus vinaigrette, chervil salad (gf)

with caviar + £15 supplement

**Venison tartare;** potato pavé “cacio e pepe” (gf)

**Roasted beetroot;** smoked labneh, crispy kale, pickled apple, Wigmore cheese (gf)

**Tuna tataki;** Jerusalem artichoke, walnuts, coriander (n, gf)

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**Lamb cigar;** tahini yoghurt, sumac (n)

**Crab bisque;** coriander seeds cracker, sour cream

**Roasted fennel;** fennel cream, red grapefruit reduction (gf)

**Octopus skewer;** braised butter beans, tomato cream (gf)

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**Dover sole fillets;** white roots, chimichurri, ras el hanout butter sauce (gf)

**Venison tomahawk from Vicars Game;** glazed carrots, oregano béarnaise (gf)

**Freekeh tagliolini;** leeks, wild mushrooms

with truffle + £15 supplement

**Claro lamb platter;** tzatziki, matbucha, pickled vegetables, pita bread (to share)

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**Black coffee madeleine;** warm cardamom toffee (v)

**Chestnut;** kadayif cannoli with chestnut cream, chestnut ice cream, vanilla Anglaise (v)

**Malabi;** Middle Eastern rose milk pudding, crispy cinnamon filo, berries, candied pistachios, pomegranate syrup

**Citrus harmony;** lemon cream, fresh citrus, white chocolate & milk crumble, blood orange sorbet, yuzu marmalade, clementine syrup (gf)

(v) – Vegetarian | (vg) – Vegan | (n) – Nuts present | (gf) – Gluten Free

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