

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)

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)

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 (v)
with truffle + £15 supplement

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

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.