

claro; the kent edit

Frena bread matbucha, labneh, harissa (v)	9
Kubaneh fresh grated tomato, zhoug, sour cream (v)	9
A taste of Claro frena bread/kubaneh, green tahini & aubergine, tzatziki & turmeric cucumber, labneh & harissa, fresh pickles, pickled chilli, matbucha (v)	25
*Kent charcuterie Bowyers brie, ashmore, Kentish blue, fennel salami, venison salami, raspberry vanilla & rose geranium jam, apricot and lemon verbena jam, cracker (for two people)	34
*Mockbeggar farm tomato & cherry salad wild rocket, coriander, Ellie's goats cheese	18
*Baked Kent flat peach Canterbury chancers cheese, spicy honey, crispy oregano	18
*Morghew park estate potato confit , venison salami, Bowyers brie	28
Slow-cooked salsify & parsnip skordalia cream, feta cheese, roasted onions (n, v)	17
Fresh cured sardines pickled chilli, cured blue radish, Jerusalem artichoke cream (gf)	15
Tuna tartare Greek yoghurt, pickled onion, mint oil, za'atar cracker	16
*Tuna tataki Lathcoats farm corn gazpacho, roasted corn	28
Yellowtail crudo freekeh tabbouleh, yoghurt, pistachios, tomato salsa (n)	26
Lamb cigar tahini yoghurt, sumac (n) (each)	9
Delica pumpkin pumpkin & citrus purée, pickled pumpkin (vg, gf)	21
Pappardelle aubergine relish, Myzithra from Crete (v)	32
Seared octopus ratte potato, chicken stock & paprika sauce (gf)	36
Halibut steak Greek style puff pastry, red peppers and yoghurt sauce	32
*Kent Dover sole brown butter, grilled cauliflower, raspberries	42
Pork rib romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf)	32
*Lamb kebab & mockbeggar farm apricots , freekeh, honey vinaigrette, mizuna	32
Bavette steak green vegetables, celeriac purée, demi-glace (gf)	36
Short rib freekeh risotto, asparagus	42
Whole butterflied seabass chili, garlic, capers (gf) (500g)	48
Pork tomahawk apricot salsa, chicken jus (gf)	42
Bower Farm charcoal-grilled steak bone marrow (per 100g) (gf)	16
Claro lamb platter tzatziki, matbucha, pickled vegetables, pita bread	78/96
*Green salad , Hugh lowe farms berries, ashmore cheese	12
Grilled pickled hispi cabbage skordalia cream, gremolata, chilli oil (n, vg)	10
Okra smoked labneh, tomatoes, kadosh cheese (v, gf)	11
Potato gratin cacio e pepe (gf)	10

*Our featured Kent suppliers and producers include:

Canterbury Cheese Makers - artisan cheeses; Wilsons Provisions - producers of the fennel and venison salamis; Hugh Lowe Farms - seasonal leaves & berries; Mockbeggar Farm - fruit, cherries & Honey; Castle Farm - coriander; Morghew Park Estate - heritage potatoes and rapeseed oil; Kingcott Dairy - Kentish Blue cheese; Hinx Hill Farm - flour for Claro's house-made crackers; Lathcoats Farm - sweetcorn stars; Karly's Kitchen - raspberry, vanilla and rose geranium jam

Kids menu available

(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.