claro; october weekend

every weekend for lunch enjoy free-flowing Champagne for £65pp

Saturday and Sunday 12:30pm - 2pm

Frena bread matbucha, labneh, harissa (v)	**9**
Kubaneh freshly grated tomato, zhoug (v)	**12**
A taste of Claro frena bread, green tahini & aubergine, tzatziki & turmeric cucumber, labneh & harissa, fresh pickles, pickled chilli, matbucha (v)	**25**
Pancakes bacon, baked maple apples, crème fraîche (v option)	**18**
French toast glazed quince, cinnamon mascarpone cream (v)	**16**
Shakshuka spicy tomato sauce, eggs, coriander, parsley, challah bread (v, gf option)	**15**
Benedict börek homemade börek, poached eggs, hollandaise sauce, wild mushrooms (v)	**22**
Slow-cooked salsify & parsnip skordalia cream, feta cheese, roasted onions (n, v)	**17**
Beetroot salad pickled apples, smoked labneh, Ellie's cheese, crispy kale (v) (gf)	**22**
Taramasalata pickled fennel, radish, grilled frena	**18**
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 clementines & sour cream, pistachio salsa (n, gf)	**28**
Yellowtail crudo freekeh tabbouleh, yoghurt, pistachios, tomato salsa (n)	**26**
Lamb cigar tahini yoghurt, sumac (n) (each)	**9**
Delica pumpkin citrus purée, pickled pumpkin (vg, gf)	**21**
Pan seared calamari grilled corn, sour cream with pickled chilli and smoked paprika	**32**
Short rib tagliatelle parmesan, oyster mushroom, beef jus	**34**
Seared octopus ratte potato, chicken stock & paprika sauce (gf)	**36**
Halibut steak white roots, ras el hanout beurre blanc, chimichurri	**36**
Whole butterflied seabass chilli, garlic, butter (gf) (500g)	**48**
Pork tomahawk apple salsa, chicken jus (gf)	**42**
Pork rib romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf)	**32**
Bower Farm charcoal-grilled steak bone marrow (per 100g) (gf)	**16**
Claro lamb platter tzatziki, matbucha, pickled vegetables, pita bread	**78/96**
Green salad mustard & oregano vinaigrette, roasted garlic walnuts (vg, n)	**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**

Sunday special

served with roast potatoes, selection of green vegetables, Yorkshire pudding, gravy

Roast Beef 33 **Pork rib 33** **Lamb shoulder 38**

Sunday roast medley: Sirloin roast beef, meaty pork rib, slow cooked lamb neck (serves 4) **115**

Kids menu available upon request

(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.