

claro; sample à la carte

Frena bread matbucha, labneh, harissa (v)	9
Kubaneh fresh grated tomato, zhoug, sour cream (v)	12
A taste of Claro frena bread, green tahini & aubergine, tzatziki & turmeric cucumber, labneh & harissa, fresh pickles, pickled chilli, matbucha (v)	25
Brussels sprouts capers, aioli (gf)	11
Slow-cooked salsify & parsnip skordalia cream, feta cheese, roasted onions (n, v)	17
Beetroot salad pickled apples, smoked labaneh, Ellie's cheese, crispy kale (v) (gf)	22
Carlingfords oysters chilli, pickled fennel, ouzu and lime (each) (gf)	5
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 pumpkin & citrus purée, pickled pumpkin (vg, gf)	21
Pappardelle aubergine relish, Mizithra from Crete (v)	32
Short rib tagliatelle parmesan, oyster mushrooms, beef jus	34
Seared octopus ratte potato, chicken stock & paprika sauce (gf)	36
Halibut steak white roots, ras el hanout beurre blanc, chimichurri, samphire (gf)	32
Pork rib romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf)	32
Bavette steak green vegetables, celeriac purée, demi-glace (gf)	36
Whole butterflied seabass chili, garlic, shallot, butter (gf) (500g)	48
Pork tomahawk apple 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 mustard & oregano vinaigrette, roasted garlic walnuts (vg, n)	10
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, v)	10

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.