

claro; Sample weekend a la carte

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 , thyme infused pech, lemon mascarpone (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 labaneh, 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 , 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
Sunday special	
Roast beef , roast potatoes, selection of green vegetables, yorkshire pudding, gravy	32
Delica pumpkin , citrus purée, pickled pumpkin (vg, gf)	21
Pappardelle , aubergine relish, Myzithra from Crete (v)	32
Mussels & clams chorizo & butter sauce, sourdough (500gr)	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 chili, 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 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

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.