

claro; à la carte sample

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
Slow-cooked salsify & parsnip; skordalia cream, feta cheese, roasted onion (n, v)	17
Roasted beetroot; smoked labneh, crispy kale, pickled apple, Wigmore cheese (v, gf)	19
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
Yellowtail crudo; freekeh tabbouleh, yoghurt, pistachios, tomato salsa (n)	26
Shrimp falafel; fresh herb tahini, fermented peppers (gf) (each)	6
Lamb cigar; tahini yoghurt, sumac (n) (each)	9
Beef tataki; sour cream aioli, pomelo	26
Delica pumpkin; pumpkin & citrus purée, pickled pumpkin (vg, gf)	21
Labneh tortellini; semi dried tomatoes, oregano butter, chilli jam (v)	26
Seared octopus; ratte potato, chicken stock & paprika sauce (gf)	36
Turbot steak; ras el hanout butter sauce, chimichurri (gf)	36
Pork rib; romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf)	28
Ox cheek börek; demi-glace	32
Bavette steak; green vegetables, celeriac purée, demi-glace (gf)	36
Whole butterflied seabass; fennel, celery, fish stock (gf) (500g)	48
Pork tomahawk; chimichurri (gf)	42
Ossobuco from Bower Farm; pappardelle, beef jus, parmesan	44
Bower Farm charcoal-grilled steak; bone marrow (per 100g) (gf)	16
Claro lamb platter; tzatziki, matbucha, pickled vegetables, pita bread	78/96
Brussels sprouts; caper aioli (gf, v)	9
Grilled pickled hispi cabbage; skordalia cream, gremolata, chilli oil (n, vg)	9
Fire-roasted jacket potato; garlic & dill butter (v, gf)	9
Okra; smoked labneh, tomatoes, kadosh cheese (v, gf)	11
Green salad; mustard & oregano vinaigrette, roasted garlic walnuts (vg, n)	10

(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.