



claro; new year's eve 2026

£120 pp

a light bite

Garden bruschetta (v)
add oysters + £5 per piece

apéritif - to share

Taste of Claro;

frena bread, herb tahini and roasted aubergine, matbucha, labneh and harissa, seasoned olives (v)

starters - to share

Tuna tataki, salsify cream, chimichurri (gf)
add caviar + £15 supplement

Beef tartare bruschetta, sour cream with pickled chilli, baby radish

Beetroot salad, goat curd, walnuts and garlic (gf,v)

mains - to choose

Labneh Agnolotti, semi dried cherry tomato, za'atar butter (v)

Dover sole fillets, celeriac gratin, bottarga (gf)
add caviar + £15 supplement

Grilled venison chop, freekeh risotto, baby carrots

Bavette steak, green vegetables, celeriac purée, demi-glace (gf)

Seared octopus, ratte potato, chicken stock & paprika sauce (gf)

desserts - to share

A selection of sweet bites, blood orange marmalade (vg,gf), chestnut madeleine (n),
chocolate macaron (n,gf,v)

Katayef, filled with walnuts, brown butter ice cream (n,v)

(v) - Vegetarian | (vg) - Vegan | (n) - Nuts present | (gf) - Gluten free

vegan option available (vgo) | Vegetarian option available (vo)

We cannot guarantee the absence of allergens in our kitchen or dishes.

A discretionary service charge of 14% will be added to your bill. Prices are inclusive of VAT.

Please note we are a cashless restaurant.



claro; new year's eve 2026

£150 pp

bites

Garden bruschetta (v)

Cured trout on a chip, horseradish cream (gf)

Beef tataki skewer (gf)

Carlingfords oysters, chilli, pickled fennel, ouzo & lime (gf)

apéritif - to share

Taste of Claro;

frena bread, herb tahini and roasted aubergine, matbucha, labneh and harissa, seasoned olives (v)

starters - to share

Tuna tataki, salsify cream, chimichurri (gf)

add caviar + £15 supplement

Beef tartare bruschetta, sour cream with pickled chilli, baby radish

Beetroot salad, goat curd, walnuts and garlic (gf,v)

mains - to choose

Labneh Agnolotti, semi dried cherry tomato, za'atar butter (v)

Dover sole fillets, celeriac gratin, bottarga (gf)

add caviar + £15 supplement

Grilled venison chop, freekeh risotto, baby carrots

Seared octopus, ratte potato, chicken stock & paprika sauce (gf)

Bower Farm charcoal-grilled steak bone marrow (550g) (gf)

desserts - to share

A selection of sweet bites, blood orange marmalade (vg,gf), chestnut madeleine (n), chocolate macaron (n,gf,v)

Katayef, filled with walnuts, brown butter ice cream (n,v)

(v) - Vegetarian | (vg) - Vegan | (n) - Nuts present | (gf) - Gluten free

vegan option available (vgo) | Vegetarian option available (vo)

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