

claro; sample lunch

A taste of Claro; frena bread, green tahini & aubergine, labneh & harissa, fresh pickles, pickled chilli, olives & matbucha, tzatziki & pickled cucumber (for 2 or 3 guests to share)	21
(v, n)	
Brussels sprouts; caper aioli (gf, v)	8
Soup of the day;	12
Claro market salad (v, gf)	14
Lamb cigar; tahini yoghurt, sumac (n)	15
Venison tartare from Vicars Game; potato pavé “cacio e pepe” (gf)	16
Fresh cured sardines; pickled chilli, cured blue radish, Jerusalem artichoke cream (gf)	14
Tuna tartare; greek yoghurt, pickled onion, mint oil, Jerusalem bagel (n)	15
Shrimp falafel; fresh herb tahini, fermented peppers (gf)	15
Yellowtail crudo; freekeh tabbouleh, yoghurt, pistachios, tomato salsa (n)	24
Niçoise salad; tuna tataki, enriched egg, caper aioli, mustard vinaigrette (gf)	28
English mushrooms; freekeh gnocchi alla Romana, sour cream, macadamia (n, v)	28
Seared octopus; ratte potato, chicken stock and sour cream sauce (gf)	32
Grilled butterflied seabass; ras el hanout butter sauce, white roots, chimichurri (gf)	32
Pork rib ; romesco, green leaves, crispy onions (n, gf)	28
Onglet steak; green vegetables, celeriac purée, demi-glace (gf) (150g)	32
Spatchcock poussin; chicory salad, gravy (gf)	38
Pork Tomahawk; chimichurri (gf)	34
Ossobuco; pappardelle, beef jus, parmesan	42
Bower Farm charcoal-grilled steak; bone marrow (per 100g) (gf)	16
Claro lamb platter; tzatziki, matbucha, pickled vegetables, pita bread (for 2 persons)	88

(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.