

claro; easter special

Frena bread matbucha, labneh, harissa (v)	9
Kubaneh freshly grated tomato, zhoug (v)	9
A taste of Claro frena bread / kubaneh, green tahini & aubergine, tzatziki & turmeric cucumber, labneh & harissa, fresh pickles, pickled chilli, matbucha (v)	25
Roasted beetroot smoked labneh, crispy kale, pickled apple, Wigmore cheese (v, gf)	19
Roasted fennel clementine cream, pistachio salsa (v, n, gf)	19
Fried artichokes white vermouth sauce, parsnip chips, Urfa oil (v, gf)	22
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
Lamb cigar tahini yoghurt, sumac (n) (each)	9
Beef tataki sour cream aioli, pomelo, sourdough	26
Delica pumpkin pumpkin & citrus purée, pickled pumpkin (vg, gf)	21
Labneh tortellini semi-dried tomatoes, oregano butter, chilli jam (v)	26
Mussels chèvre cheese stock, onion & black pepper jam, sourdough	22
Seared octopus ratte potato, chicken stock & paprika sauce (gf)	36
Turbot steak ras el hanout butter sauce, chimichurri (gf)	36
Braised short rib freekeh risotto, asparagus	38
Bavette steak green vegetables, celeriac purée, demi-glace (gf)	36
Seafood bucatini prawns, octopus, calamari, mussels	48
Whole butterflied seabass fennel, celery, fish stock (gf) (500g)	56
Pork tomahawk chimichurri (gf)	42
Bower Farm charcoal-grilled steak bone marrow (per 100g) (gf)	16
Whole roasted lamb shoulder pine nuts, goat curd, early spring salad (for 4 people) (n, gf)	125
Brussels sprouts caper aioli (gf, v)	9
Grilled pickled hispi cabbage skordalia, gremolata, chilli oil (vg, n)	9
Green salad mustard & oregano vinaigrette, roasted garlic walnuts (vg, n, gf)	10
Cauliflower & broccoli cheese cacio e pepe (v)	14
Kids pasta tomato sauce / cream & parmesan sauce (v)	12
Kids schnitzel chips	16

(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.