claro;

Lunch – £75 per person

Dinner – £85 per person

All our group dining menus are designed for sharing, which is part of our culture at Claro, allowing everyone to enjoy a variety of dishes, colours and flavours.

Appetisers

Taste of Claro Frena bread, green tahini & aubergine, labneh & harissa, fresh pickles, pickled chilli, olives & matbucha (vg)

Starters

Tuna crudo Fresh citrus, blood orange vinaigrette, chervil (+ caviar for £10 per person) (gf)

Claro market salad Feta cheese, peppers, olive oil, lemon (v, gf, vgo)

Slow cooked salsify & parsnips Skordalia cream, feta cheese, roasted onion (v, vgo,n)

Beef tataki Winter berries, rocket & oregano (gf)

Mains

Roasted chicken Smoked freekeh, dried blueberries, herb marinade

Smoked trout Green seasonal vegetables, ras el hanout butter sauce (gf)

Fettuccine Wild mushrooms, labneh (+ black truffle for £10 per person) (v)

Lettuce salad Mustard & oregano vinaigrette, roasted walnuts in garlic (vg, gf,n)

Desserts

Chocolate mousse Tahini crumble, vanilla crème anglaise, sesame tuile (v)

Bread pudding Quince, cinnamon mascarpone ice cream (v)

Citrus harmony Citrus segments, blood orange marmalade, white chocolate crumble, clementine & vanilla sauce, blood orange sorbet (v, gf)

(v) - Vegetarian | (vg) - Vegan | (n) - Nuts present | (gf) - Gluten Free, (vgo) - Vegan option available, (vo) - Vegetarian option available

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

A discretionary service charge of 15% will be added to your bill. Prices are inclusive of VAT.

claro;

Lunch – £110 per person

Dinner – £120 per person

All our group dining menus are designed for sharing, which is part of our culture at Claro, allowing everyone to enjoy a variety of dishes, colours and flavours.

Appetisers

Taste of Claro Frena bread, green tahini & aubergine, labneh & harissa, fresh pickles, pickled chili, olives & matbucha (v)

Fried brussels sprouts Caper aioli (v, vgo)

Starters

Tuna crudo Fresh citrus, blood orange vinaigrette, chervil (+ caviar for £10 per person) (gf)

Claro market salad Feta cheese, peppers, olive oil, lemon (v, gf, vgo)

Slow cooked salsify & parsnips Skordalia cream, feta cheese, roasted onion (v, vgo,n)

Beef tataki Winter berries, rocket & oregano (gf)

Mains

Claro lamb platter Tzatziki, matbucha, pickled vegetables, pita bread

Sea bass in salt crust Roasted seasonal farm vegetables, white wine, lemon butter sauce (gf)

Wild mushrooms Chestnuts, egg yolk (+ black truffle for £10 per person) (v, gf,n)

Roasted seasonal pumpkin Pumpkin & citrus purée, red sorrel, pumpkin seed (vg)

Lettuce salad Mustard & oregano vinaigrette, roasted walnuts in garlic (vg,n)

Desserts

Sticky toffee pudding Date cake, pecan crumble, whiskey sauce, coconut sorbet (vg, n)

Profiteroles Pistachio cream & fresh strawberries (v, n)

Chocolate mousse Tahini crumble, vanilla crème anglaise, sesame tuile (v)

(v) - Vegetarian | (vg) - Vegan | (n) - Nuts present | (gf) - Gluten Free, (vgo) - Vegan option available, (vo) - Vegetarian option available

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

A discretionary service charge of 15% will be added to your bill. Prices are inclusive of VAT.

claro;

Lunch – £150 per person

Dinner – £160 per person

All our group dining menus are designed for sharing, which is part of our culture at Claro, allowing everyone to enjoy a variety of dishes, colours and flavours

Appetisers
Taste of claro Frena bread, green tahini & aubergine, labneh & harissa, fresh pickles, pickled chili, olives & matbucha (v)
Fried brussels sprouts Caper aioli (v, vgo)
Lamb cigar Tahini yoghurt, sumac (n)

Starters
Tuna crudo & caviar Fresh citrus, blood orange vinaigrette, chervil (gf)
Claro market salad Feta cheese, peppers, olive oil, lemon (v,vgo)
Slow cooked salsify & parsnips Skordalia cream, feta cheese, roasted onion (v,vgo,n)
Beef tataki Winter berries, rocket & oregano (gf)

Mains
Sirloin on the bone Grilled pickled red cabbage, bone marrow, demi-glace (gf)
Sea bass in salt crust Roasted seasonal farm vegetables, white wine, lemon butter sauce (gf)
Fettuccine Wild mushrooms, truffles, labneh sauce (v)
Lettuce salad Mustard & oregano vinaigrette, roasted walnuts in garlic (vg, gf,n)
Potato pavé Black pepper, aioli, parmesan, caviar (v)
Grilled pickled hispi cabbage Skordalia cream, gremolata, chilli oil (vg, n)

Desserts
Cheesecake Raspberry sauce & mixed berries (v)
Profiteroles Pistachio cream & fresh strawberries (v, n)
Chocolate mousse Tahini crumble, vanilla crème anglaise, Claro wafer (v)
Bread pudding Quince, cinnamon mascarpone ice cream (v)

(v) - Vegetarian | (vg) - Vegan | (n) - Nuts present | (gf) - Gluten Free, (vgo) - Vegan option available, (vo) - Vegetarian option available
We cannot guarantee the absence of allergens in our kitchen or dishes.
A discretionary service charge of 15% will be added to your bill. Prices are inclusive of VAT.