

claro; sample dinner

Frena bread; matbuchacha, labneh, harissa (v)	9
Kubaneh; fresh grated tomato, zhoug (v)	9
A taste of Claro; frena bread, green tahini & aubergine, tzatziki & turmeric cucumber, labneh & harissa, fresh pickles, pickled chilli, matbuchacha (v)	21
Tuna tartare; greek yoghurt, pickled onion, mint oil, Jerusalem bagel	15
Yellowtail crudo; freekeh tabbouleh, yoghurt, pistachios, tomato salsa (n)	24
Shrimp falafel; fresh herb tahini, fermented peppers (gf)	15
Venison tartare from Vicars Game; potato pavé “cacio e pepe” (gf)	18
Lamb cigar; tahini yoghurt, sumac (n)	15
Slow-cooked salsify; skordalia cream, feta cheese, roasted onion (v)	15
Roasted beetroot; smoked labneh, crispy kale, pickled apple, rosary cheese (v,gf)	18
Delica pumpkin; pumpkin & citrus purée, pickled pumpkin (vg, gf)	19
Seared octopus; ratte potato, chicken stock and sour cream sauce (gf)	32
English mushrooms; freekeh gnocchi alla Romana, sour cream, pecorino, macadamia (n, v)	28
Grilled butterlied 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
Pork Tomahawk; chimichurri (gf)	34
Spatchcock poussin; chicory salad, gravy (gf)	38
Ossobuco from Bower Farm; pappardelle, beef jus, parmesan	42
Bower Farm charcoal-grilled steak; bone marrow (per 100g) (gf)	16
Claro lamb platter; tzatziki, matbuchacha, pickled vegetables, pita bread (for 2 people)	88
Brussels sprouts; caper aioli (gf, v)	8
Grilled pickled hispi cabbage; skordalia, gremolata, chilli oil (n, vg)	8
Fire-roasted jacket potato; za'atar butter (v, gf)	8
Okra; smoked labneh, tomatoes, kadosh cheese (v, gf)	10
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.