

claro; lunch november

Our set lunch includes a starter and main course for the price of the main.

Frena bread , matbucha, labneh, harissa, olives (v)	12
Fried brussels sprouts with caper aioli (v)	9
Soup of the day	12
Market salad (v, gf) (+ £6 with set lunch)	16
Slow cooked salsify , skordalia cream, feta cheese, roasted onion (v, n) (+ £6 with set lunch)	16
Venison tartare , pickled apples, caesar sauce, fried pita bread (+ £6 with set lunch)	18
Tuna tartare , yellow gazpacho sauce, shallots, zebra green tomatoes, crème fraîche (gf)(+ £8 with set lunch)	24
Nicoise salad , lettuce, endive, home dried tomato, tuna tataki, caper aioli, mustard vinaigrette	28
Butter roasted stuffed hispi cabbage , pickled cabbage, cabbage stock, za'atar, bulgur, date honey (v)	22
Wild mushroom gnocchi , butter chilli, macadamia nuts, parmesan (v, n)	38
Short rib tortellini , onion cream, parmesan, sage	32
Smoked pink trout , potato salad, green beans, spring onion, white horseradish sauce (gf)	32
Seared fillet of halibut , maftoul, roasted vegetables, tomato butter, salsa (gf)	44
Pan seared whole lemon sole , green vegetables, gremolata, caper butter sauce (per 100g)	14
Beef cheek stew , with vegetable parmentier, pickled and crispy onion, cheeks demi-glaze	32
Alex's poussin , from the rotisserie, roasted vegetables, purple tahini, salsa verde	32
Pork rib , romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf)	32
Fillet of beef , green vegetables, celeriac purée, demi-glaze (gf)	48
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.