

# claro; lunch january

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

<b>Frena bread</b> , matbucha, labneh, harissa, olives (v)	12
<b>Soup</b> of the day	12
<b>Fried brussels sprouts</b> with caper aioli (v)	9
<b>Market salad</b> (v, gf)	12
<b>Slow cooked salsify</b> , skordalia cream, feta cheese, roasted onion (v, n)	12
<b>Venison tartare</b> , pickled apples, caesar sauce, fried frena bread (+ £4 with set lunch)	16
<b>Yellowtail sashimi</b> , freekeh tabbouleh, yogurt, pomegranate, pistachios, tomato salsa (n) (+ £6 with set lunch)	24
<b>Nicoise salad</b> , lettuce, endive, home dried tomato, tuna tataki, caper aioli, mustard vinaigrette	28
<b>Butter roasted stuffed hispi cabbage</b> , pickled cabbage, cabbage stock, za'atar, bulgur, date honey (v)	22
<b>Wild mushroom gnocchi</b> , butter chilli, macadamia nuts, parmesan (v, n)	32
<b>Short rib tortellini</b> , onion cream, parmesan, sage	29
<b>Smoked pink trout</b> , potato salad, green beans, spring onion, white horseradish sauce (gf)	32
<b>Seared fillet of halibut</b> , roasted vegetables, tomato butter, salsa (gf)	44
<b>Pan seared whole lemon sole</b> , green vegetables, gremolata, caper butter sauce (per 100g)	14
<b>Rotisserie whole poussin</b> , green salad, cherry tomatoes, red onions, sumac (25 mins) (gf)	42
<b>Pork rib</b> , romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf)	32
<b>Fillet of beef</b> , green vegetables, celeriac purée, demi-glaze (gf)	48
<b>Lamb platter</b> , 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.