

claro; sample pre theatre

2 Courses - £38 | 3 Courses - £46

5pm - 6.30pm

starters

Frena bread, lamb cigar, green tahini & aubergine, labneh & harissa, pickles, pickled chilli, olives, matbucha (for 2)

Claro market salad; Greek feta cheese, za'atar spice (v, gf)

Venison tartare; caesar sauce, za'atar crackers

Yellowtail crudo; freekeh tabbouleh, yoghurt, pomegranate, pistachios, tomato salsa (n)

mains

Freekeh gnocchi alla romana; wild mushrooms, sour cream, macadamia (n)

Charcoal grilled onglet; green vegetables, celeriac purée, demi-glace (gf)

Pork rib; romesco, green leaves, crispy onions (gf)

Monkfish shawarma; amba tahini, mashweia, fresh herbs (gf)

Claro lamb platter; tzatziki, matbucha, pickles, pita bread (for 2)
(£16 supplement)

desserts

Date & whiskey caramel; date cake, coconut sorbet, pecan crumble, whiskey caramel sauce (n, vg)

Citrus harmony; orange & basil cream, white chocolate crumble, yuzu marmalade, clementine syrup (n, 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 14% will be added to your bill. Prices are inclusive of VAT.

Please note we are a cashless restaurant.