claro; dinner january

Frena bread, matbucha, labneh, harissa, olives (v)	12
Garden bruschetta (v)	9
Chilli tasting plate, grilled focaccia	9
Fried brussels sprouts with caper aioli (v, gf)	9
Slow cooked salsify, skordalia cream, feta cheese, roasted onion (v, n)	12
Lettuce salad, mustard and oregano vinaigrette, radish, roasted walnuts, garlic (v, n, gf)	15
Kohlrabi steak, sage ricotta, ricotta whey sauce, chilli salsa, sunflower & pumpkin seeds (v, n, gf)	18
Tuna tartare, greek yoghurt, sour cream, pickled onion, oregano cracker, mint oil	16
Pan seared cured sardines, pickled chilli, sour cream, spring onion, thyme sable	16
Yellowtail sashimi, freekeh tabbouleh, yogurt, pomegranate, pistachios, tomato salsa (n)	24
Octopus & beetroot carpaccio, crème fraîche, crispy za'atar, homemade sriracha (gf)	24
Venison tartare, pickled apples, caesar sauce, fried frena bread	16
Winter squash, pumpkin and citrus purée, rocket leaves, pumpkin seed (vg, gf)	18
Butter-roasted stuffed hispi cabbage, pickled cabbage, cabbage stock, za'atar, bulgur, date honey (v)	22
Wild mushroom gnocchi, bacon butter, macadamia nuts, parmesan, chilli (n)	32
Short rib tortellini, onion cream and chicken stock, parmesan, sage	29
Grilled octopus, smoked paprika and chicken stock sauce, purple potatoes, salsa verde (gf)	35
Pork rib, romesco, green leaves, crispy onions, caramel vinegar sauce (n, gf)	28
Porchetta from the rotisserie, sherry vinegar glazed onion, pommes frites, pork and apple jus	32
Smoked pink trout, potato salad, green beans, scallions, white horseradish cream (gf)	32
Seared fillet of halibut, roasted vegetables, tomato butter, salsa	44
Rotisserie whole poussin, green salad, cherry tomatoes, red onions, sumac (25 min) (gf)	42
Pan seared lemon sole, green vegetables, gremolata, caper butter sauce (per 100g)	14
Charcoal grilled sirloin, grilled pickled cabbage, bone marrow, mashed potatoes, demi-glace (per 100g) (gf)	14
Fillet of beef, green vegetables, celeriac purée, demi-glace (gf)	48
Lamb platter, tzatziki, matbucha, pickled vegetables, pita bread (minimum two 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.