

claro; pre theatre

Any 2 Courses - £38 | Any 3 Courses - £46

5pm – 6:30pm

starter

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

Fried brussels sprouts (v) caper aioli

Market salad (v, gf) Greek feta cheese, za'atar spice

Venison tartare ceasar sauce, pickled apple, za'atar crackers

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

main

Freekeh gnocchi alla romana (n) English mushrooms, sour cream, pecorino, macadamia nuts

Pink trout (gf) smoked cauliflower and romanesco, white horseradish yoghurt

Grilled octopus (gf) smoked paprika and chicken stock sauce, purple potatoes

Pork rib (n, gf) romesco, green leaves, crispy onions, caramel vinegar sauce

Lamb platter tzatziki, matbucha, pickles, pita bread (for 2)

(£16 supplement)

desserts

Date and whisky caramel (vg) date cake, coconut sorbet, pecan crumble, whisky caramel

Citrus harmony (n,gf) orange and basil cream, white chocolate crumble, yuzu marmalade, clementine syrup

(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.