

# claro;

## *Private dining set menu £100pp*

*All our group dining menus are designed for sharing, which is part of our culture at Claro, allowing everyone to enjoy a variety of dishes, colours and flavours.*

### **Appetisers**

**Frena bread (v)** Matbucha, labneh, harissa, olives

### **Starters**

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

**Fresh market vegetable salad (v, gf)** Feta cheese, spicy green peppers, olive oil, lemon

**Slow cooked salsify (v, n)** Skordalia cream, feta cheese, roasted onion

**Venison tartare** Caesar sauce, pickled apple, fried frena bread

### **Mains**

**Lamb platter** Tzatziki, matbucha, pickled vegetables, pita bread

**Smoked pink trout (gf)** Potato salad, green beans, spring onion, white horseradish sauce

**Freekeh gnocchi alla romana (v)** Wild mushrooms, sour cream, pecorino

**Lettuce Salad (vg, n, gf)** Mustard & oregano vinaigrette, roasted walnuts in garlic

### **Desserts**

**Dark chocolate mousse (v)** Tahini crumble, crème anglaise, sesame tuille

**Bread pudding (v)** Challah cubes, crème Anglaise, plums, sour cream ice cream

**Olive oil cake (v)** Oregano honey, almond tuille, salted almonds, yoghurt ice cream

(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 15% will be added to your bill. Prices are inclusive of VAT.

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## Private dining set menu £140pp

All our group dining menus are designed for sharing, which is part of our culture at Claro, allowing everyone to enjoy a variety of dishes, colours and flavours.

### Appetisers

**Frena bread (v)** Matbucha, labneh, harissa, olives

**Fried courgette slices (v, gf)** Capers aioli

### Starters

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

**Venison tartare** Caesar sauce, pickled apple, fried frena bread

**Octopus carpaccio (gf)** Crème fraîche, pickled za'atar, homemade sriracha

**Fresh market vegetable salad (v, gf)** Feta cheese, spicy green peppers, olive oil, lemon

### Mains

**Sirloin on the bone (gf)** Jacket potato, bone marrow, demi-glace

**Sea bass in salt crust (gf)** Roasted seasonal farm vegetables, white wine, lemon butter sauce

**Pappardelle (v)** aubergine relish, myzithra from Crete

**Grilled pickled hispi cabbage (vg, n)** skordalia cream, gremolata, chilli oil

**Lettuce salad (vg, n)** mustard & oregano vinaigrette, roasted garlic walnuts

**Okra (v, gf)** smoked labneh, tomatoes, kadosh cheese

### Desserts

**Dark chocolate mousse (v)** Tahini crumble, crème anglaise, sesame tuile

**Pistachio profiteroles (n)** Served with strawberries, meringue flakes

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

(v) - Vegetarian | (vg) - Vegan | (n) - Nuts present | (gf) - Gluten Free, (vgo) - Vegan option available, (vo) - Vegetarian option available

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## Private dining set menu £180pp

All our group dining menus are designed for sharing, which is part of our culture at Claro, allowing everyone to enjoy a variety of dishes, colours and flavours.

### Appetisers

- A taste of Claro (v)** frena bread, green tahini & aubergine, labneh & harissa, fresh pickles, pickled chili, olives & matbucha
- Fried courgette slices (v, gf)** Capers aioli

### Starters

- Yellowtail sashimi (n)** Freekeh tabbouleh, yoghurt, pomegranate, pistachios, tomato salsa
- Beef tataki,** sour cream aioli, pomelo, za'atar cracker
- Octopus carpaccio (gf)** Crème fraîche, pickled za'atar, homemade sriracha
- Fresh market vegetable salad (v, gf)** Feta cheese, spicy green peppers, olive oil, lemon

### Mains

- Sirloin on the bone (gf)** Jacket potato, bone marrow, demi-glace
- Sea bass in salt crust (gf)** Roasted seasonal farm vegetables, white wine, lemon butter sauce
- Pappardelle (v)** aubergine relish, myzithra from Crete
- Lettuce salad (vg, n, gf)** Mustard & oregano vinaigrette, roasted walnuts in garlic
- Cauliflower and broccoli cheese,** cacio e pepe, cauliflower mushroom
- Grilled pickled hispi cabbage (vg, n)** skordalia cream, gremolata, chilli oil
- Okra (v, gf)** smoked labneh, tomatoes, kadosh cheese

### Desserts

- Pistachio profiteroles (n)** Served with strawberries, meringue flakes
- Bread pudding (v)** Challah cubes, crème Anglaise, plums, sour cream ice cream
- Claro waffle (n, v)** Dark chocolate mousse, crème Anglaise
- Claro cheesecake** Raspberry coulis, berries

(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 15% will be added to your bill. Prices are inclusive of VAT.