

CLARENCE

Snacks

Natural oysters white balsamic mignonette <i>each</i>	7
Beignets truffle Comté jalapeño	20
Chicken liver parfait blueberry foccacia	9
Octopus skewer potato mille feuille chili zhoug	16
Gilda anchovy guindilla olive	4

House Bread

Caramelised onions confit garlic	13
Vine leaf sherry chives	13
Focaccia rosemary	13

Starters

Labneh saffron grapes pistachio sumac	22
Beef tartare port bone marrow yolk chives	29
Tuna crudo blood orange white soy thoum	28
Prawns garlic chili paprika olive oil	29
Heirloom tomato peach basil manchego	26

Main Plates

Casarecce pasta fennel sausage pickled shiitake pangrattato	37
Tortellini pasta sweetcorn ricotta gorgonzola jalapeno	38
Eye fillet truffle mash bone marrow butter jus	59
Market fish tomato olives shallot basil	47
Lamb loin smoked rosti anchovy cream jus	53

Sides

Green salad feta maple mustard	18
Beef fat potatoes garlic dijon malt vinegar	15
Courgette basil pesto manchego	19

Pizza

Buffalo mozzarella San Marzano tomato basil	30
Roast lamb tzatziki pomegranate molasses pistachio	34
Mortadella burrata truffle pecorino	35
Chorizo provolone oregano	31
Octopus mussels marinara garlic oil oregano	32

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Chef's sharing menu (min 2)

95 pp

Beignets | truffle | comte | jalapeño

Labneh | saffron | grapes | pistachio | sumac

Octopus skewer | potato mille feuille | chili | zhoug

Beef tartare | port | bone marrow | yolk | chives

Tuna crudo | blood orange | white soy | thoun

Tortellini pasta | sweetcorn | ricotta | gorgonzola | jalapeno

Choice of main *to share*

Chocolate tart | sable | amarena | mascarpone