

CLARENCE

Snacks

Natural oysters white balsamic mignonette <i>each</i>	7
Beignets truffle Comté jalapeño	20
Smoked fish choux bun curry leaf	10
Mortadella skewer house bread molasses gremolata	20
Octopus skewer potato mille feuille chili zhoug	16
Gilda anchovy guindilla olive	4

House Bread

Caramelised onions confit garlic	13
Focaccia rosemary	13

Starters

White bean hummus truffle house bread	25
Beef tartare port bone marrow yolk chives	29
Tuna crudo blood orange white soy thom	29
Prawns garlic chili paprika olive oil	29

Main Plates

Casarecce pasta fennel sausage pickled shiitake pangrattato	40
Tortellini pasta sweetcorn ricotta gorgonzola jalapeno	40
Eye fillet truffle mash bone marrow butter jus	59
Market fish tomato olives shallot basil	47
Lamb loin smoked rosti anchovy cream jus	56
Beef cheek kumara gremolata	53

Sides

Green salad feta maple mustard	18
Beef fat potatoes garlic dijon malt vinegar	15
Pumpkin goat's curd brown butter hazelnuts	18

Pizza

Buffalo mozzarella San Marzano tomato basil	31
Roast lamb tzatziki pomegranate molasses pistachio	34
Mortadella burrata truffle pecorino	35
Chorizo provolone oregano	33
Octopus mussels marinara garlic oil oregano	33

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Chef's sharing menu (min 2)

95 pp

Beignets | truffle | comte | jalapeño

White bean hummus | truffle | house bread

Octopus skewer | potato mille feuille | chili | zhoug

Beef tartare | port | bone marrow | yolk | chives

Tuna crudo | blood orange | white soy | thom

Tortellini pasta | sweetcorn | ricotta | gorgonzola | jalapeno

Choice of main *to share*

Filo cake | mandarin curd | candied orange