

CLARENCE

Snacks

Natural oysters house rice vinegar kombu	7
Beignets nduja comté ricotta salata	20
Scallop thermidor gruyère	14
Lamb belly skewer sunflower seed tahina	13
Crudités pickles muhammara herbs	17
Gilda anchovy guindilla olive	4

House Bread

Caramelised onions confit garlic	13
Pretzel honey mustard butter	13

Starters

Wild boar terrine cornichon mustard pretzel	28
Beef tartare horseradish beetroot chives	29
Kingfish crudo cucumber dill chilli	29
Mussels escabeche celery brioche	28

Main Plates

Linguine pasta crab mascarpone lemon	40
Gnocchi cauliflower herbs	40
Porterhouse hunter's sauce chanterelle watercress	59
Market fish artichoke olive shallot	48
Venison loin boysenberry eggplant jus	56

Sides

Greens cucumber maple mustard	15
New potatoes garlic chives dill	15
Spring peas broad beans mint lemon	18

Pizza

Buffalo mozzarella San Marzano tomato basil	32
Roast lamb tzatziki pomegranate molasses pistachio	35
Pumpkin speck gorgonzola walnuts	34
Pork & fennel sausage friarielli provolone	34
Asparagus truffle pinenut pecorino	34

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Chef's sharing menu (min 2)

95 pp

Beignets | nduja | comte | ricotta salata

Crudités | pickles | muhammara | herbs

Wild boar terrine | cornichon | mustard | pretzel

Beef tartare | horseradish | beetroot | chives

Kingfish crudo | cucumber | dill | chilli

Gnocchi | cauliflower | herbs

Choice of main *to share*

Bunet | chocolate | coffee prunes | muscovado ice cream