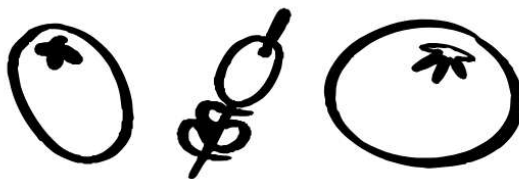


CLARA'S

Sapling Vodka Martini + blue cheese olive	14
Dusty Knuckle sourdough & whipped butter	5
- Anchovy, Nduja or Garlic & Herb butter + 1 ea.	
Marcona Almonds	4
Perello Olives	4
Skewers	3.5 ea.
- Gilda: Anchovy, Perello olive, Guindilla pepper	
- Quails egg, pickled shallot	
- Chicken hearts, lardo, sherry reduction	
Smoked ham hock croquettes (3)	9
Cantabrian anchovies in olive oil	9
Charcuterie: Cecina de vacuno Gran Reserva	12

- SET LUNCH MENU -
TWO COURSES FOR £24
THREE COURSES FOR £28

Burrata, mortadella, pesto	12
Purple sprouting broccoli, anchovy aioli, parsley	13
Jerusalem artichokes, harissa, butter beans	12
Gnocchi, pancetta, kale, parmesan	20
HG Walter pork & apple sausage, lentils	18
Braised chicken leg, celeriac, cavalo nero	18
Fregola Minestrone & old winchester	15
Radicchio, Cara Cara orange, mustard + 6	
Chocolate torte	9
Plums, hazelnuts & mascarpone	8



12.5% discretionary service charge will be added to the bill
Please let your serve know of any allergens