



CLARETTE



BLANDFORD
STREET W1
RESTAURANT

CLARETT

Clarette is a refined wine bar and restaurant nestled in the heart of Marylebone.

Based in Tudor townhouse reimagined with a sophisticated art deco interior, Clarette aims to bring a refreshing burst of life to the London wine scene.

Open for lunch, dinner, bar snacks and drinks, Clarette comprises an elegant ground floor wine bar, classic yet modern first floor Dining Room, and an intimate Private Dining Room tucked away on the second floor.



Dining Room

Equipped with it's own bar, our first floor Dining Room can be hired as a private space for christmas celebrations. The vibrant art deco inspired interior with plush furnishings creates a warm and inviting atmosphere that bring your festive vision to life.

Capacity

30 SEATED

45 STANDING

Venue Features

PRIVATE BAR

WIFI AVAILABLE

TABLE SERVICE





Private Dining Room

Tucked away on the second floor, our elegant Private Dining Room is the perfect setting for an intimate celebration. This stunning room boasts a central dining table that seats up to 18, and features signature stained glass windows that pour natural light throughout the space.

Capacity

18 SEATED

25 STANDING

Venue Features

WIFI AVAILABLE

TABLE SERVICE





Exclusive Hire

For larger christmas parties, we can offer exclusive hire of our full venue for up to 100 people, including our al fresco terrace, ground floor wine bar, first floor Dining Room and second floor Private Dining Room.

Capacity

70 SEATED / 100 STANDING

Venue Features

WIFI AVAILABLE

TABLE SERVICE





Our Food

Clarette opened in 2017 as a destination for true food and wine lovers.

Our food menu features simple and beautifully prepared French-inspired dishes with a twist, curated to perfectly complement our wines.

For the festive season, we've crafted two special lunch and dinner 3-course menus that showcase the finest seasonal ingredients, perfectly designed to elevate your Christmas celebrations.

For groups of 10 to 18 guests, we offer two options: our Private Dining Menu, where dishes are chosen individually for each person, or our Sharing Menu, which is served family-style. For groups of 19 to 30 guests, we only offer our Sharing Menu.



Festive Private Dining Menu

From Tuesday to Saturday, between 12:00 and 2:30 PM.

10 to 30 Guests | £65 per person

Warm Baguette with Normandy Butter

Starters

Parmesan And Truffle Double-Baked Soufflé On A Bed Of Creamy Leeks
Crab And Smoked Salmon Salad With Avocado, Pickled Fennel And Apple
Pâté De Campagne, Fig Chutney And Toasted Brioche

Mains

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus
Roasted Cod And Native Lobster Risotto With Tarragon And Chives, Lobster Bisque
Butternut Squash Ravioli With Pumpkin Velouté, Pinenuts, Crispy Kale, Smoked Ricotta

Desserts

Prune And Armagnac Crème Brûlée, Shortbread Biscuit
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble



Festive Private Dining Menu

Enjoy a Complimentary Glass of Bubbly Upon Arrival
10 to 30 Guests | £95 per person

Warm Baguette with Normandy Butter

Starters

Parmesan And Truffle Double-Baked Soufflé On A Bed Of Creamy Leeks
Crab And Smoked Salmon Salad With Avocado, Pickled Fennel And Apple
Foie Gras And Confit Duck Leg Terrine, Fig Chutney And Toasted Brioche

Mains

Barbary Duck Breast, Caramelised Chicory, Dauphinoise Potato And Cassis Jus
Roasted Stone Bass And Native Lobster Risotto With Tarragon And Chives, Lobster Bisque
Butternut Squash Ravioli With Pumpkin Velouté, Pinenuts, Curly Kale And Smoked Ricotta

Desserts

Prune And Armagnac Crème Brûlée, Shortbread Biscuit
Warm Chocolate Moelleux, Pistachio Ice Cream, Coconut Crumble

Festive Crackers



Our Wine

Led by Alexandra Petit-Mentzelopoulos of the Château Margaux family and leading restaurateur Natsuko Perromat du Marais, wine is at the heart and soul of everything we do.

We offer a uniquely curated wine list, so that wine-loving novices, connoisseurs and enthusiasts can enjoy old favourites, or discover new grape types, wine regions and styles.

French varieties and vineyards are given particular attention, as is Château Margaux itself. Many fine wines are available by the glass, or as part of our daily wine flights.



Frequently Asked Questions

HOW DO I SECURE MY BOOKING?

We require a deposit payment to secure your booking - this is usually 50% of the quoted minimum spend. Your booking will be considered provisional until we receive your deposit.

CAN I USE MY DEPOSIT TOWARDS FOOD AND DRINK?

Your deposit will be fully redeemable on the day of your event against the final bill. The remaining minimum spend is due on the day of your booking. Should you not reach your required minimum spend, the outstanding amount will be charged as room hire.

DO YOU APPLY A SERVICE CHARGE?

For all bookings, we add a discretionary 13.5% service charge to your final food and drinks bill. Note that any minimum spend that applies to your booking excludes service charge.

DO YOU ALLOW EXTERNAL CATERING?

We do not allow any external catering.

CAN YOU RECOMMEND ANY WINES FOR MY EVENT?

We have a dedicated inhouse sommelier available on request to discuss wine pairings prior to your event.



Frequently Asked Questions

DO YOU CATER FOR DIETARY REQUIREMENTS?

We are happy to cater to your specific dietary and allergen requirements. All dietary requirements need to be confirmed at least one week prior to your booking.

WHEN DO I NEED TO FINALISE THE MENU SELECTION?

All menu pre-orders must be confirmed at least one week prior to your event date to ensure the highest quality ingredients and availability.

HOW DO I AMEND THE NUMBER OF GUESTS FOR MY EVENT?

Please inform us as soon as possible of any changes to your expected number of guests. Amendments to guest numbers made after your deposit payment must be confirmed to us in writing and at least one week prior to your event.



Contact

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