



FROM THE BAR

Clara's vodka martini with blue cheese & olive	14
Perello Olives (ve) Marcona Almonds (ve) Cornichons (ve)	4 each
Dusty Knuckle sourdough & whipped butter (v)	5
<i>ask our staff for our whipped butter specials + 1</i>	
Gilda: Anchovy, Perello olive, Guindilla pepper (ve available)	3.5
Quails eggs, pickled shallots, star anise (v)	3.5
Cantabrian anchovies in olive oil	12

CHARCUTERIE

Pâté en croûte	12
Smoked duck rillettes	12
Saucisson	8

CHEESE

24mo Comté	5
Blue D'Auvergne	5
Taleggio	5
Brandy soaked apricots & crackers (ve)	2

FROM THE KITCHEN

King prawn & Iberiko tomato skewer	4
Pea & pecorino croquettes (v)	9
Braised chickpeas & red pepper with Crackers (ve)	8
Scottish salmon, gnocchi, crème fraîche, lemon	10 / 19
Slow roasted datterini tomato, gnocchi & confit garlic (v)	9 / 17
Carosello cucumber, pickled fennel, mascarpone (v, ve available)	11
Asparagus, apricot, wild garlic & stracciatella (v, ve available)	13
Hand dived scallop ceviche, rhubarb, chive	15
Cornish monkfish, mussels, Piattono beans	32
Rump Steak	28
Iberian presa pork (for two people)	45
Frisée & rocket salad, mustard dressing (v, ve available)	11
Pommes Frites (add aioli +2) (ve)	5
Mini toffee pudding, coffee custard (v)	4.5
Chamomile choux bun (v)	4.5

Please note, all food is prepared fresh daily by our chefs. In an effort to reduce food waste we do not over-prepare food, meaning at times we may run out of a dish if it is really popular that evening. Thank you for understanding

CLARA'S

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