

CLARETS

CAFÉ & BRASSERIE

EVENING MENU

From April 10th 2026

For the table

Sourdough with cultured butter 5
Gordal Olives 4
Padron Peppers 6
Pork Cheek croquettes 8 (2pcs)

Starters

Scotch Beef "Tacos"
braised short rib, red wine 16
Haggis Hash
fried duck egg 14
Scottish Smoked Salmon
buttered crumpets & creme fraiche 14
Burrata
romanesco, basil, toasted hazelnut cracker 11
Wye Valley Asparagus
East Neuk white crab 17

Mains

"Duck Frites"
Creedy Carver duck, Koffman fries, duck ragu, claret jus 28
Herb Fed Chicken
Spring vegetables, potato, chicken sauce 26
Claret Burger
dry aged beef, candid bacon, smoked cheese, house sauce 20
Cod Kiev
garlic butter, roasted cauliflower 26
Tagliatelle Primavera
new season peas, asparagus, wild garlic, aged parmesan 22
House Seasonal Salad
roasted squash, kale, spelt, toasted seeds & feta 14

For Two

Scotch Ribeye
caesar salad, red wine jus 60

Sides

Buttered greens 6
Caesar salad 10
Koffman Fries 6

Desserts

Clarets Sticky Toffee
malted milk ice cream 9
"Semi-freddo"
coconut & blood orange 9
Madagascan Vanilla Ice Cream
lemon Madeline's 7
Scottish 3 Cheese Selection
crackers & preserved apricot 10