

# CLARETS

CAFÉ & BRASSERIE

## EVENING MENU

### For the table

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

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### Starters

Scotch Beef "Tacos"  
braised short rib, red wine 17  
Isle of Wight Tomatoes  
East Neuk Crab 18  
Scottish Smoked Salmon  
buttered crumpets & creme fraiche 14  
Burrata  
Romesco, basil, toasted hazelnut cracker 12  
Wye Valley Asparagus  
Parma ham, poached egg, hollandaise 17

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### Mains

"Duck Frites"  
Gressingham duck, Asian salad, Koffman Fries 28  
Herb Fed Chicken  
Spring vegetables, potato, chicken sauce 26  
Claret Burger  
smashed dry aged beef, candid bacon, smoked cheese, house sauce 22  
Cod Kiev  
garlic butter, roasted cauliflower 26  
Rigatoni Primavera  
new season peas, asparagus, wild garlic, aged parmesan 22  
House Seasonal Salad  
Spelt, broad bean, asparagus, feta 15

### For Two

Scotch Sirloin  
caesar salad, red wine jus 60

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### Sides

Buttered greens 6  
Caesar salad 10  
Koffman Fries 6

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### Desserts

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