

Claudette

STARTERS

SOUP OF THE WEEK, toasted sourdough (df, vg, gf option)	10.00
TARAMASALATA, chives & toasted sourdough (df)	10.00
LA LATTERIA BURRATA, fresh pear & oregano rocket salad (gf, vg)	14.00
AVOCADO TARTARE, tomatoes, cucumber & Shiso dressing (df, gf, vg, pb)	14.00

MAINS

LENTIL SALAD, cherry tomatoes, pear, mint, dill & stracciatella (gf, vg)	14.00
SPAGHETTI, fig leaves & rocket pesto (vg)	14.00
LEMON & THYME MARINATED BABY CHICKEN, cabbage slaw, grilled lemon (gf, df)	25.00
DRY AGED SIRLOIN STEAK, peppercorn sauce (gf)	33.00
PAN-FRIED DEVON SEA BREAM, fennel purée & poached turnips (gf)	24.00

SIDES

	7.00
TENDERSTEM BROCCOLI, lemon dressing & flaked almonds (gf, df, vg, pb)	7.00
FRIES (gf, df, vg, pb)	9.00
TRUFFLED FRIES (gf, df, vg, pb)	7.00
POACHED DONKEY CARROTS, fresh tarragon (gf, vg)	

DESSERTS

	9.00
LEMON CHEESECAKE, lemon thyme & apricot jelly (vg)	9.00
DARK CHOCOLATE MOUSSE, raspberry ice cream (vg, pb option)	7.00
SELECTION OF ICE CREAMS (gf, vg) & SORBETS (gf, df, vg, pb)	

pb - plant based vg - vegetarian gf - gluten free df - dairy free

ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills.

All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

