



Blue Lobster crumpet 12
Lemon & butter

Braised Short Rib crumpet 9
Sherry vinegar



Appetisers

Soup pistou 11
Peas, green beans & pesto

Souffle Suisse 16
A la Gavroche

Artichokes a la barigoule 12

Dexter steak tartare 18
Cornichons, capers, anchovy & egg yolk

Omelette 16
Girolles, crème fraîche & thyme



Pasta

Ravioli aux dauphine 16
Comte, crème fraîche & herbs

Paccheri fra diavola 38
Langoustines, tomato, chilli, Fino

Taglierini ragu 24
Slow cooked veal & parmesan



Sides all 6

Frites

Pomme puree

Lentils vinaigrette

Green salad

Braised peas & baby gems

Sautéed spinach

New potatoes, butter & chervyl



Ossetra Caviar 9 ea
Clement cracker & crème fraiche

Clement crudites 14
*Tomato & chilli
Avocado & parmesan
Gorgonzola & Volpaia vinegar*



Shellfish

½ Dozen Fine de claire oysters 24
Red wine shallot mignonette

Yellowfin tuna 24
*Wild oregano, datterini tomatoes
& dried chilli*

Cornish Crab cake 18
Grumolo rosso, aioli

Dressed lobster 30
Tarragon vinaigrette



Salads

Oakleaf 14
Lemon, Dijon, olive oil & pine nuts

Chopped green beans & shallots 16
Castelfranco, coco blanc, basil & mint

Frisée 16
Poached egg, lardons d'Alsace & croutons



Desserts all 9

Oranges & lemons, ice cream

Crème caramel

Almond tart, vanilla ice cream

Chocolate mousse, chantilly

Madeleines, 1/2 or dozen

Coffee éclair | Mille-feuille | Chocolate
éclair | Tart citron | Florentine



Wood Oven

Wild John Dory 38
Tomato, basil & olive oil vinaigrette

Aged Alesbury Duck 34
Sauce aux Clement

Filet de bœuf 46
Black peppercorns & Cognac

Grill

Halibut 27
Chardonnay beurré blanc (+ Caviar 15)

Provençal legumes 22
*Zucchini, red & yellow peppers, aubergine,
spinach, basil*

Veal rib-eye on the bone 42
rosemary, lemon



Clement Casserole

Spring lamb 20 | 40
Peas, broad beans, artichokes & basil

Red Mullet 24 | 48
*Hake, scallops, mussels, tomato, fennel
crouton & rouille*





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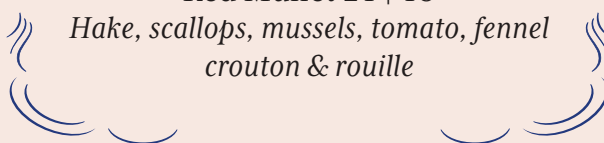
New potatoes, butter & chervyl



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Tuesday Specials

CAFÉ

CLEMENT

LONDON

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Chocolate mousse, chantilly

Madeleines, 1/2 or dozen

Coffee éclair | Mille-feuille | Chocolate
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Apple Highball £24

*Martini Ambrato, Discarded Vodka,
White Port, Ginger ale*



Lychee Blossom £24

*Monkey 47, Violette, Elderflower,
Lychee*



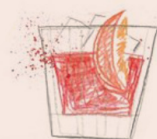
Pomello Spritz £24

*Pomello, St Germain, Grapefruit,
Tonic, Laurent-Perrier Héritage*



Asterley Swizzle £24

*Asterly Bros Vermouth, Orgeat,
Angostura, Muyu Chinotto*



Honey & Orange Sour £24

*Bombay Premier Cru, Beesou Aperitif,
Cointreau, Honey*



Pomello Spritz £24

*Pomello, St Germain, Grapefruit,
Tonic, Laurent-Perrier Héritage*



Amaretto Punch £24

*Michter's Rye, Ammontillado Sherry,
Cacao Blanc, Amaretto*

Wine by the Glass

Champagne

	125ml	Bottle
Laurent-Perrier, Ultra Brut, NV	£25	£150
Laurent-Perrier, Cuvée Rosé, NV	£25	£150
Charles Heidsieck, Blanc de Blancs, NV	£25	£150
Billecart-Salmon, Sous Bois, NV	£25	£150
Krug, Grande Cuvée 171ème, NV	£25	£150
Salon, 2012	£25	£150

English Sparkling

Gusbourne, Blanc de Blancs, 2019	£25	£150
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White Wine

Grüner Veltliner, Martin Muthenthaler, 2022	£25	£150
Sancerre, Domaine Vacheron, 2022	£25	£150
Chablis, Patrick Piuze, Terroir de la Chapelle, 2023	£25	£150
Garnacha Blanca, Terroir al Limit, Terra de Cuques, 2021	£25	£150
Chardonnay, Racines, 2020	£25	£150
Grüner Veltliner, Martin Muthenthaler, 2022	£25	£150
Sancerre, Domaine Vacheron, 2022	£25	£150

Rose

Château d'Esclans, 2022	£25	£150
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Red Wine

Zweigelt blend, Jurtschitsch, Mon Rouge, 2021	£25	£150
Chianti Classico, Castell'in Villa, 2018	£25	£150
Barolo, Roccheviberti, 2018	£25	£150
Gevrey-Chambertin, Domaine Tawse, 2020	£25	£150
Pagodes de Cos, 2006	£25	£150
Zweigelt blend, Jurtschitsch, Mon Rouge, 2021	£25	£150
Chianti Classico, Castell'in Villa, 2018	£25	£150
Barolo, Roccheviberti, 2018	£25	£150
Gevrey-Chambertin, Domaine Tawse, 2020	£25	£150

Dessert Wine

Château d'Esclans, 2022	£25	£150
Barolo, Roccheviberti, 2018	£25	£150
Gevrey-Chambertin, Domaine Tawse, 2020	£25	£150

Please ask to see our full wine list for wines by the bottle

